April 10
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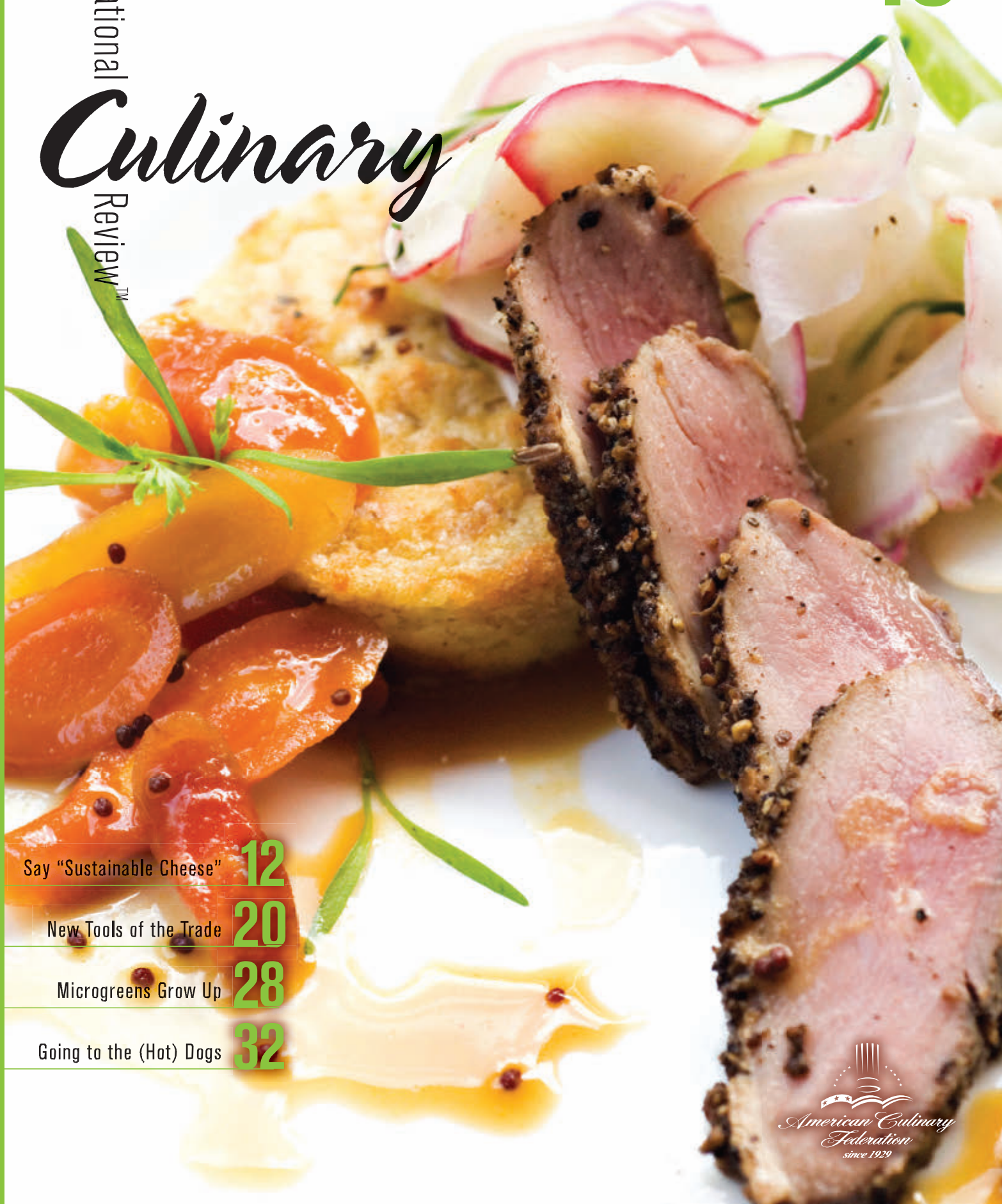
The National Culinary Review™



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1½	Cup Green Cabbage, shredded
1½	Cup Rice Noodles
20	Fresh Basil Leaves
20	Fresh Mint Leaves
	Rice Paper

Boil noodles in water and let rest in a zip lock bag for 1 hour. Mix clams, sriracha, carrots, cucumber vinegar and soy, set asi de. Dip rice paper in steaming water to soften (can use 2 wrappers to strengthen). Place layers of noodles, clam mix, shredded cabbage in 2 Tbsp increments top with 2 each: basil and mint leaves. Roll tight and refrigerate. Serve with peanut sauce and sriracha, or sear and steam in pan. Yields: 24 rolls

For this recipe and other great clam recipes go to: SeaWatch.com

Sea Watch International 800-732-2526 - sales@seaclam.com

SEAWATCH®

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On the Cover: Micro caraway is the standout microgreen in this Pastrami-Cured Duck with Rye-Bread Pudding, Purple Kohlrabi and Easter Egg Radish Slaw and Pickled Heirloom Carrots created by chef/culinary educator Erica Wides of The Institute of Culinary Education, New York.
Cover photo: The Chef's Garden®

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Embracing the Future

This month, we launch the inaugural digital issue of *The National Culinary Review*, and for those of you who are receiving it digitally, I hope this method of communication meets your expectations. This project has been in the planning stages for almost six months, and considerable research went into choosing the user-friendly format.

Those of you who were not sure what digital NCR would look like and how portable your magazine would be are invited to view this inaugural issue and see how easy digital NCR is to navigate. Go to the ACF Web site homepage and click on the green box on the right that says, "Take a look inside NCR's digital debut!" We think you will enjoy this format, and hope that you will join the majority of our membership receiving NCR digitally. Remember, you will receive digital NCR sooner and, most importantly, you are helping to save the environment as we decrease our printing/mailing carbon footprint.

U.S. Army Culinary Arts Competition

Last month I was invited to attend the 35th annual culinary arts competition for the military at Fort Lee, Va. This is the first time that I have attended the event, but I have heard much about it over the years. It is the largest single sanctioned ACF competition, and brings together more than 250 competitors in one location, with more than 24 military teams representing all five branches of the military. It offers every conceivable competition that we have in our competition manual, from a cold-food salon to pastry and from student and student team to a nutrition competition, as well as the traditional hot-food competition.

The competition is open to the general public every day. In cold-food competition, two teams display each day of the seven-day event, and those displays are showcased for two days. In addition, each day two teams compete in the field-kitchen competition. Tickets are sold for those interested in tasting the food prepared by the military installation teams using Army field equipment. Many generals and admirals are in attendance, supporting their team members and rooting for them to win "Culinary Installation of the Year."

Currently, most teams competing are from the U.S. Army, but as Fort Lee becomes the central training facility for basic foodservice training for all five branches of the military, we will see more participation from the other branches.

I toured the Army's training facilities at Fort Lee, and saw plans for the expansion that will take place in the near future.

At Fort Lee, left to right: Brig. Gen. Karen Le Doux; CW4 Russell Campbell, CEC; and Michael Ty, CEC, AAC.

The Army has committed to place 1,184 ACF apprentices in the coming year. Apprentices will receive initial foodservice training during an eight-week stint in culinary arts at Fort Lee, and then will go to their respective installations to complete the ACF apprenticeship program.

ACF Culinary Team USA

As many of you are aware, the ACF Board of Directors reconsidered ACF Culinary Team USA's opportunity to compete in the world forum of competition. After reviewing

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ACFEF accreditation site visit to Center for Culinary Arts, Manila, Philippines: Front row, left to right: Chef Kim Santos, continuing-education program manager, Center for Culinary Arts; Judith Imperial, human resources manager, Cravings Group; Jenny Pico, purchasing manager, Cravings Group; David Bearl, CCC, CCE, educator, ACFEF accreditation team; Marinela G. Trinidad, CEO/general manager, Cravings Group; Susana P. Guerrero, president, Cravings Group; Charmaine Montalla, student affairs manager, Center for Culinary Arts; Chef Melissa Sison, academic programs manager, Center for Culinary Arts; Dr. Veritas F. Luna, managing director, Center for Culinary Arts; and Bernadeth Urbiztondo, deputy financial controller, Cravings Group. Back row, left to right: Peter Kimball, accreditation manager, ACFEF; Michael Ty, CEC, AAC; Anne Certeza Palmares, public relations/corporate relations manager, Center for Culinary Arts; and Agnes Manalaysay, officer in charge, marketing, Center for Culinary Arts.

Sunkist presents 2010 Fresh Citrus Report

Sunkist Growers, Sherman Oaks, Calif., released its 2010 Fresh Citrus Report earlier this year. The report covers naval oranges, lemons, grapefruit, limes, specialty citrus, tangelos and more. Here are a few highlights:

- This season's navel crop is projected to be an estimated 16% larger than a year ago, providing good supplies through May.
- Pricing for lemons is expected to be normal and stable this year. In addition, there will be a good supply of organic lemons.
- There are many mandarins, tangerines and tangelos available through January, including Clementine Mandarins, Fairchild Tangerines, Dancy Tangerines and Orlando Tangelos.

For more information regarding all citrus varieties, visit www.sunkist.com.

Sullivan University offers new beverage-management degree

Sullivan University's National Center for Hospitality Studies, Louisville, Ky., recently launched an associate of science degree in beverage management. Courses are administered online, and the curriculum can be completed in as little as 18 months. The program is directed by Albert Schmid, CEC, CCE, CCA, author of *The Hospitality Manager's Guide to Wines, Beers and Spirits* (Prentice Hall, 2003) and *The Kentucky Bourbon Cookbook* (University of Kentucky Press, 2010). Students will study production, marketing, alcohol safety, food-and-beverage pairing, mixology, purchasing and storage, and will learn how to write a business plan for a bar or restaurant. For more information, visit www.sullivan.edu.

Sullivan University

Dole offers resource for cooking for kids

Dole Food Company, Inc. is offering two tools on its Web site to help operators with menu development for kids and "tweens." Chefs can view a short video, "Kids Speak Out on Kids' Menus," which uses interviews with average kids to pinpoint what they like about eating in restaurants, the menu items they prefer and their views on healthy eating. In addition, a PowerPoint presentation delivers children's menu research results, along with culinary techniques and tips. Visit www.dolefoodservice.com and click on "Videos" and "Brochures, Sell Sheets & Reports."

Recipe contests

Want a chance to win $20,000 to update your restaurant's kitchen equipment or make other business improvements? Consider entering Dawn Professional's Make Your Restaurant Shine contest. One U.S. restaurant will win $20,000, a one-on-one expert consultation with restaurateur/"Top Chef" competitor Spike Mendelsohn and a paid trip for four adults to the 2010 National Restaurant Association Restaurant, Hotel-Motel Show in Chicago, May 23-24. Restaurant owners can apply online now through April 12. For more information, visit www.DawnCelebrations.com.

The Chilean Fresh Fruit Association's second annual Fresh Fruits from Chile Fresh 'N Fit Recipe Contest is underway, challenging college and university foodservice professionals (18 years and older) to incorporate fresh seasonal fruit into their menus. Recipes must be original and must use at least 1 cup of fresh Chilean fruit. Judges will award four $500 first prizes in each of four categories: breakfast, lunch, dinner and dessert. A grand-prize winner, selected from the first-place winners, will receive an all-expenses-paid trip to Chile in early 2011. Deadline for recipe submissions is May 1. For a copy of the official rules, e-mail dompe@att.net.

Insider
Jeff Blank

Proprietor/Chef
Hudson's on the Bend
Austin, Texas

To what do you owe Hudson's success?
There are many reasons why Hudson's has been serving since 1985. I have been my own landlord the entire time, and that allows us to shrink with changes in the economy. We have one main flagship restaurant; while others open several stores, we make our only unit better. Wild game is what we are known for, but we do all types of food and always put a unique twist on it.

What kind of experience will be enjoyed by those who come to Hudson's?
Hudson's is in a 75-year-old Hill Country house. It is relaxed while having great food and service. *Texas Monthly* calls it "rustic with white linen."

What makes it the winner of the "most romantic" restaurant?
We are romantic with our Hill Country ambience—fireplace, tapered candles in glass hurricanes, white linen, series of smaller rooms—a home converted into a restaurant surrounded by organic gardens.

Describe the kind of food served at Hudson's?
Our food reflects Texas Hill Country cuisine—venison, quail, bison, rabbit, game sausage, all on one plate. We have a smokehouse fired with pecan wood, as is our kitchen grill. A live fire and smoke adds our signature flavor. We have great seafood, and our beef takes to the live fire well.

When you cook, what's uppermost in your mind?
Getting all your taste buds squirting at once—sweet-sour-salty-bitter—a big full-flavored explosion in your mouth. We are not shy with our spices.

How/why did the cooking classes start? How about the line of sauces?
Cooking classes started as a way to downsize our recipes to book size/home size. We were forced to test/measure them. We did the sauces to get our name in the pantry at home, and to put three kids through college. Also, it was to give our executive chef some ownership, and create another source of revenue.

You wear many hats. Which one is your favorite?
I enjoy the cooking school the most—showing off and entertaining at the same time. Making money is fun, too.

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American Culinary Federation since 1929

Insider

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What advice do you have for someone considering restaurant ownership?

Make sure you love the restaurant business, because you're married to it. Work in another restaurant for several years, so you know what you're getting into; the long hours are part of being in business for yourself. The definition of an entrepreneur should be "one constantly seeking employment," and that's what a restaurant demands—constantly seeking new revenue streams.

What gives you pleasure on the job every day?

My pleasure comes from forced creativity. And hearing good comments from our guests never gets old.

Foodservice companies join Michelle Obama's "Let's Move" initiative

Charlotte, N.C.-based Chartwells School Dining Services and Produce for Better Health Foundation (PBH), Wilmington, Del., are two of the many foodservice companies joining First Lady Michelle Obama in "Let's Move," a national campaign to end childhood obesity within the next generation.

Chartwells is partnering with the communities it serves to more than quadruple the number that qualify for gold-level nutrition status of the Healthier US School Challenge by the close of the 2010-2011 school year.

PBH mailed letters of support for the initiative to Michelle Obama and other key government health representatives, and will continue to promote children's access to affordable, convenient and nutritious fruits and vegetables.

For more information, visit www.letsmove.gov.

President's Message

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comments from both sides and following in-depth discussions with former members and our current Team USA manager, Steve Jilleba, CMC, CCE, AAC, we have come to an agreement to move forward.

It's still a complicated situation. Team USA, ACF and team members must work together to ensure that the team has the funding to go all the way to Erfurt, Germany, in October 2012 to compete in the *Internationale Kochkunst Ausstellung* (IKA). Many of you have sent e-mails of support to the team, and we will call on you to assist us in raising the needed funds to make Team USA truly financially self-sufficient. We will make every effort to drive the team's success, but at the end of the day, your board of directors has a fiduciary responsibility to protect members' assets. Thomas Macrina, CEC, CCA, HGT, AAC, is the board liaison and will assist Chef Jilleba and the team on the road to success.

We ask those with opposing views and those who express passion for the team to step up to the plate and help us in moving forward with Team USA 2012. This includes many of you who have had the opportunity to benefit as past team members. It's time to join together and give back to a part of ACF that has been good to you during your culinary years.

On the Road

Finally, last month I was traveling on ACF business, attending two of our regional conferences in Hershey, Pa., and Indianapolis; visiting Fort Lee for the U.S. Army Culinary Arts Competition; and being part of an accreditation site visit in Manila, Philippines.

Those of you who have had the opportunity to be involved in a site visit for accreditation know the amount of preparation it takes to make sure the submitted self-study is validated. Conducting such a site visit abroad requires additional diligence, because as we look at the accreditation standards, we need to view some of them from the perspective of the particular country where the program is located.

Last month, I mentioned we were "the envy of the world." This includes our accreditation program. Outside the U.S., we are currently in three countries—Peru, Philippines and Switzerland—and Bermuda. We have received inquiries from several other international schools, even a high school program in Taiwan that sees the value of becoming accredited by ACF. This is a testimony to our organization, and we should all be proud of what this program brings to us.

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- Raymond Valdez, CPIC, Chef/Owner, Kings Catering, Hanford, California -

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Say "Sustainable Cheese"

Producing organic cheese came easily to these cheesemakers.

By Melanie Wolkoff Wachsman

Foreground: Rumiano Cheese Company incorporates many sustainable practices. For example, whey from cheese production is fed back to the cows or is mixed with cow manure to make fertilizer.

What started as a popular catchphrase, "going green" has become a way of life. Today, more and more chefs make green choices, from how their kitchens operate to the foods purchased. And, many chefs prefer sourcing locally grown, sustainable and organic food.

According to a 2009 study by the Greenfield, Mass.-based Organic Trade Association, organic food totaled $22.9 billion in sales and accounted for 93% of all organic-product sales. Organic food now accounts for 3.47% of all food products sold in the U.S.

Despite the popularity of organic food, organic cheesemakers are few and far between. There are many reasons for this. First, organic milk can be hard to procure and is more expensive than conventional milk. Second, some cheesemakers find the process of becoming certified organic too costly and cumbersome. And, foodservice, in general, has resisted purchasing and using organic cheese because it costs twice as much as conventional cheese.

The organic cheesemakers profiled here hope—and believe—these sentiments will change. For them, producing organic cheese isn't just a job, but a way of life.

Cedar Grove Cheese

Organic since: 1996
Organic cheese produced: white cheddar

Diana Nisbet

(tomato/basil, jalapeño, mild, medium, aged, reduced fat/sodium); white Colby, Monterey Jack, jalapeño Jack, farmer's cheese, mozzarella, Muenster

In December 1993, Cedar Grove Cheese in Plain, Wis., became the first in the country to produce rBGH-free cheese. (Recombinant Bovine Growth Hormone, or rBGH, is a synthetic hormone used by some farmers to increase milk production.) After becoming rBGH-free, becoming certified organic was a natural next step for the cheese producer. "Our methods were pretty consistent with organic methods," says Bob Wills, president/owner. "We're always looking at ways to reduce our fossil fuel usage and environmental impact."

Becca Dilley

When Bob Wills, president/owner of Cedar Grove Cheese, became concerned about the company's carbon footprint, the answer was to install a "living machine," a natural water-treatment system that handles about 7,000 gallons of wastewater per day.

Wills was so concerned with Cedar Grove's carbon footprint that in 1999 the company built a natural water-treatment system to clean the factory's wastewater. Through the use of natural microbes and hydroponic plants, the wastewater is processed back into clean water and discharged into a nearby creek. This "living machine" handles an average of 7,000 gallons of wastewater per day.

Bottom line, Wills says, organic cheese is a product consumers can trust. "We like that consumers have an image that organic products package their values, such as treating animals right and supporting small businesses."

Coonridge Organic Goat Cheese

Organic since: 1998

Organic cheese produced: fromage blanc (natural, dill weed/onion, herbs/garlic, dried tomatoes with basil and garlic, Scarborough Fair, Italian herbs, black peppercorn/herbs, Southwestern blend, chipotle, herbs de Provence, curry, curry

Wisconsin Milk Marketing Board

Roasted Stuffed Pears with Wisconsin Cedar Grove Organic Aged White Cheddar

Christopher Koetke, CEC, CCE, Dean
School of Culinary Arts, Kendall College
Chicago

Yield: 4 servings

4 Bartlett pears
½ cup chopped walnuts
¼ cup golden raisins
¼ cup raisins
¼ cup dried tart cherries
Black pepper
1½ cups apple cider
2 T. butter
2 T. brown sugar
4 pieces (2x2x¼-inch-thick cubes) Wisconsin Cedar Grove organic aged white cheddar cheese
¼ cup Wisconsin Cedar Grove organic aged white cheddar cheese, small dice

1) Heat oven to 350°F. Cut ¼ inch off bottom of pears so they stand upright. Using melon baller, scoop out center of each pear (including seeds and core) to bottom of pear, leaving some flesh on peel. **2)** In small bowl, combine walnuts, raisins and cherries. Season lightly with black pepper inside each pear. Stuff pears with nut/dried-fruit mixture, packing firmly; reserve leftover mixture. **3)** Place pears upright in 8x8-inch glass baking dish. Pour apple cider in bottom of dish. Dot with butter and brown sugar. Add leftover nut/fruit mixture. **4)** Bake for 1¼ hours, or until pears are soft when pierced with paring knife, basting every 15 minutes with liquid in bottom of baking dish. **5)** Remove pears from oven; slice top off each pear at point where pear starts to taper. Place single cube of cheese on top of pear; replace top over cheese. Return to oven for 5 minutes to melt cheese. **6)** To serve: Place one hot pear in dessert bowl. Spoon baking juices and nut/fruit mixture around pears. Sprinkle diced cheese in bowls.

delight hot, basil pesto, flame-roasted green chile, habañero); raw-milk feta (garlic oil, natural brine)

At age 19, Nancy Coonridge owned her first goat; today, her herd totals 80. In 1981 she moved to Pie Town, N.M., to "live far away and make a living selling goat cheese." Coonridge Goat Cheese was born, and in 1998, it became certified organic. "By using all organic ingredients, we have the most beneficial and delicious product possible while also helping our environment," says Coonridge, owner/co-founder.

She produces natural and flavored fromage blanc and raw-milk feta. Both cheeses are packed in glass jars and preserved with certified organic sunflower-seed oil, extra virgin olive oil and herbs. "Covering our cheese with oil and herbs seals it from the air and allows the flavors to mingle," says Coonridge. This traditional Mediterranean-style cheese-preservation system also permits her to ship cheese without refrigeration. She says cheeses can be refrigerated for months and even frozen without fear of the jar breaking or the cheese's texture changing.

The 10,000 pounds of goat cheese she produces yearly hardly keeps up with customer demand. "There's a crying need for more organic goat cheese. I get calls regularly from people who want more organic product than I can give them," she says.

Rumiano Cheese Company

Organic since: 2003
Organic cheese produced: asadero, Asiago, cheddar (uncolored mild, medium and sharp; colored mild, medium and sharp; uncolored reduced-fat), colored Colby, mozzarella (part-skim, whole milk, Danish); fontina, Gouda, Havarti, Muenster, provolone, Parmesan, Romano, jalapeño pepper Jack, Monterey Jack (dry, reduced-fat)

Rumiano Cheese Company's location in Crescent City on the verdant Northern California coast inspires its production methods. "People who live here recycle, conserve and conduct their affairs with the idea of as small a carbon footprint as possible," says Kirk Olesen, the company's chief operating officer.

Rumiano Cheese Company incorporates many sustainable practices, such as using wastewater recirculation pumps, energy efficient lights and stickers rather than dyed film on its packaged products. The company employs a companywide recycling program, where old cheese is sent to the Glenn County Vector Control for feeding mosquito fish, considered the most efficient, effective and environmentally sensitive means of insect control. Whey from cheese production is fed back to the cows or is mixed with cow manure to make fertilizer. The company recycles 72,000 pounds of cardboard per year.

Focusing on sustainability isn't so much about the present as the future. Following sustainable practices ensures the future of the company and for its employees and dairymen to be employed in the cheese and dairy business. "We are not a large company, but Rumiano has continually operated for 89 years and fourth-generation Rumianos are now beginning to run the company," says Joby Rumiano, co-owner. "We must produce a quality product that makes money not only for the cheese company but for each and every dairyman who delivers milk to us."

Coonridge Photos

Nancy Coonridge, owner/co-founder of Coonridge Organic Goat Cheese, produces 10,000 pounds of goat cheese a year from a herd of 80 goats, barely keeping up with customer demand.

Sierra Nevada Cheese Company

Organic since: 2000
Organic cheese produced: cream cheese (traditional, garlic/herb); Monterey Jack (traditional, baby bella mushroom, garlic/herb, jalapeño, smokehouse); and white cheddar (mild, medium)

Sierra Nevada Cheese Company founder Ben Gregersen was practically born with the cheesemaking gene. Raised in his family's creamery, he has been handcrafting cheeses for 15 years at the Willows, Calif.-based Sierra Nevada Cheese Company with business partner John Dundon and their team of cheesemakers. The company is best known for its handcrafted cream cheese, which is produced in micro batches using old-fashioned artisan methods, as well as for its flavored Monterey Jack and white cheddar.

Organic cheese producers

- Bleu Mont Dairy—(608) 767-2875
- Castle Rock Organic Farms—www.castlerockfarms.net; (715) 597-0085
- Cedar Grove Cheese—www.cedargrovecheese.com; (800) 200-6020 or (608) 546-5284
- Clover Mead Farm—(518) 834-7306
- Coonridge Organic Goat Cheese—www.coonridge.com; (888) 410-8433 or (505) 250-8553
- Does' Leap—www.doesleap.com; (802) 827-3046
- Neighborly Farms of Vermont—www.neighborlyfarms.com; (888) 212-6898 or (802) 728-4700
- Next Generation Organic Dairy—www.nextgenerationdairy.com; (715) 926-4788
- Rumiano Cheese Company—www.rumianocheese.com; (866) 328-2433 or (707) 465-1535
- Sierra Nevada Cheese Company—www.sierranevadacheese.com; (530) 934-8660
- Thistle Hill Farm—www.thistlehillfarm.com; (802) 457-9349

Sierra Nevada Cheese Company was among the first companies to pay its dairy farmers to not use synthetic growth hormones. The company started producing certified organic cheese in 2000, which goes along with the company's philosophy that "using wholesome ingredients ensures that products are inherently healthful."

Today the company remains dedicated to sustainable sourcing and organic production. "We believe consumers are increasingly motivated to support facets of sustainable agriculture such as organic practices, local sourcing, ensuring living wages for farmers and connecting communities with the producers feeding them," says RachelOriana Schraeder, the company's sales and marketing director. "A likely result of this movement in our food systems will be an increased demand for organic cheeses."

Thistle Hill Farm

Organic since: 2002
Organic cheese produced: Tarentaise

The decision to make organic cheese came easily to John and Janine Putnam, proprietors of Thistle Hill Farm, North Pomfret, Vt. "We've always been a certified organic dairy farm," says John Putnam. The Putnams have farmed organically for more than 15 years, beginning with vegetables and beef and culminating in organic cheesemaking.

In 2002 they began creating Tarentaise, an aged, raw-milk, farmstead organic cheese made from the certified organic milk of their 20 grass-fed Jersey cows. The Putnams developed Tarentaise after spending time in Europe exploring what type of cheese they wanted to make. "Tarentaise is a valley in the Swiss Alps. When we derived our own cheese, we decided to name it after the valley since we like that style of cheese," says Putnam.

Tarentaise is made in a custom-built copper vat in the tradition of the Savoie region of the French Alps. The Putnams use cultures imported from France, and make their own rennet using whey from the previous cheesemaking. A special aging room fosters the development of Tarentaise's flavor. During the aging process, the cheeses are scrubbed a minimum of twice each week to develop the natural rind and butterscotch color.

What makes sustainability so important to Thistle Hill Farm is simple: "It's in our genes," Putnam says.

Melanie Wolkoff Wachsman is a freelance writer based in Louisville, Ky., and a former editor of Chef *and* Chef Educator Today.

Sierra Nevada Cheese Company is best known for its handcrafted organic cream cheese, flavored Monterey Jack and white cheddar.

Space Requirements

Whether laying hens should be confined to tight spaces or cage-free is part of a larger discussion about animal welfare.

By Clare Leschin-Hoar

The American Humane Association certifies cage-free eggs under the "American Humane Certified" label.

Take in a meal at La Laiterie in Providence, R.I., a restaurant known for its commitment to local and sustainable products, and you'll very likely have egg incorporated into your dish in some way. Whether it's rolled out in the handmade pappardelle topped with a sunny-side-up version, blended into housemade pâtés or whipped into voluminous meringue desserts, eggs' presence on the menu is prevalent.

Chef/owner Matt Jennings buys nearly 10 dozen farm eggs a week from two local producers specifically because of their superior flavor profiles and their excellent performance. "They're fantastic," he says. "It doesn't make sense to hear, but they're the eggiest eggs you've ever had."

But at $3 a dozen, the cost in the quantities that the restaurant requires gets prohibitive quickly, which is why Jennings also places orders for two cases (180 eggs per case) of bulk eggs each week.

"I'd like to use the farm-fresh eggs in everything, but we can't financially do that. You have to choose your battles with some of these ingredients. That's always the challenge for restaurants that want to do the right thing," he says.

John des Rosiers, chef/owner of Inovasi in Lake Bluff, Ill., just outside Chicago, takes a different approach. The restaurant is raising 250 hens with the help of a local farmer, and they are tightly controlling feed and the environment in which the birds are raised. The flock provides 90 dozen eggs to the restaurant each week, at approximately $3.60 per dozen, double the amount des Rosiers says he would have to pay to a wholesaler.

"The biggest reason we raise them is for taste. Flavor is first," he says. "During the winter, the hens have half a greenhouse covering them so they don't freeze, but in the warmer months, they graze on pasture in an open field of alfalfa and clover, eating bugs, worms, everything."

For des Rosiers, eggs are 2% of what he spends on food, and he believes it's a not corner that needs cutting. "Even if eggs are expensive, it's not going to be a large percent of your budget. You wouldn't think twice about spending an extra dollar or two a pound for meat," he says.

Battle brewing

On the micro level, Jennings' battle is one of cost control, while des Rosiers' decision to take his egg production in-house is one of quality control. But broaden that view to a wider screen and you'll notice that a much bigger battle is brewing. Eggs, used in everything from classic eggs Benedict to tasty gin flips, have more recently become a political lighting rod between producers and animal activists, with impassioned arguments supporting both sides.

In November 2008, California's Proposition 2 drew nationwide attention to the way farm animals (including laying hens) were housed. The pictures weren't pretty. Web-based videos of male baby chicks being ground up alive and newly hatched birds being debeaked by automated machinery began to surface, as did images of dust-filled barns and hens packed a dozen-plus to a cage, making it difficult for nearly anyone to separate emotion from the issues.

Proposition 2 passed with 63.5% of the vote, which means that by 2015, all farmed hens in the state must be able to lie down, stand up and fully extend their wings without touching another bird, though what that will mean for exact space requirements is still murky. Since then, similar legislative action has been taken in Michigan. In Ohio, which ranks second behind Iowa in egg production, 64% of voters were in favor of a constitutional amendment that would create a new state Livestock Care Standards Board that would set standards for farm animal welfare. Industry watchers expect to see more legislative action in states such as Iowa, Maine, Florida, Oregon, Colorado and Arizona in the next few years.

At the heart of the issue is the amount of space each hen is allowed. Most caged hens are currently allotted 67-76 square inches, an amount that animal welfare activists say is smaller than a single sheet of paper. Cage-free hens are given 144-216 inches per bird. Producers say increasing the space per bird will not increase productivity, but, rather, will lead to higher prices for an important protein

Inovasi raises 250 hens with the help of a local farmer. This egg and chanterelle-mushroom custard with Chinese cabbage and a vanilla miso sauce benefits from the 90 dozen eggs the flock provides to the restaurant each week.

Emily Hannan

Certification programs

Animal Welfare Approved—*www.animalwelfareapproved.org/*
Animal Welfare Institute
This standards program uses the "Five Freedoms" as goals that farmers aim to achieve in the care and handling of their animals.

American Humane Certified™—*www.americanhumane.org/protecting-animals/programs/farm-animals/*
American Humane Association
Gives information about the American Humane certification program for animal production facilities.

Certified Humane Certification Program—*www.certifiedhumane.org/*
Humane Farm Animal Care
Nonprofit group provides inspection, certification and labeling program for meat, poultry, egg and dairy products from animals raised to humane care standards.

United Egg Producers Certified—*www.uepcertified.com/*
United Egg Producers
A voluntary program in which companies may become United Egg Producers Certified if they meet certain requirements, including implementing the Animal Husbandry Guidelines for U.S. Egg Laying Flocks.

FoodAlliance.org—*www.foodalliance.org/*
This nonprofit organization operates a third-party certification program for sustainably produced food. Certified ranchers and farmers must also ensure the health and humane treatment of animals.

Source: U.S. Department of Agriculture

source for many at-risk consumers. They also argue that the cost of converting current cage systems to cage-free is prohibitive, and will undoubtedly put many farmers out of business.

Peter Skewes, a researcher in the Animal and Veterinary Science Department at Clemson University, Clemson, S.C., is currently studying caged and cage-free housing of hens to assess the welfare of the birds. "The cage-laying hen is one of the most intensively managed practices in animal agriculture (followed closely by pigs). That means they have the least amount of space per animal, and that's why there's a lot of interest in it," he says.

Egg consumption

Alpharetta, Ga.-based United Egg Producers (UEP) members sell nearly 97% of all the eggs produced in the U.S., and have been facing intense political pressure by groups such as Norfolk, Va.-based PETA and The Humane Society of the United States (HSUS), Washington, D.C., which actively lobbies against confinement husbandry of all kinds, including laying cages.

While many chefs, particularly those in the fine-dining sector, tout eggs from local farms on their menus, 95% of the 78 billion eggs produced in the U.S. are from birds raised in caged systems. Eggs

Of the nearly 78 billion eggs produced in the U.S., 95% are from birds raised in caged systems.

from cage-free and free-range hens make up 5% of egg production, and are still considered specialty items.

The HSUS has been pushing to convert more farms to cage-free production while campaigning for large purchasers of bulk eggs to move toward cage-free versions. Its Web site boasts a list of companies, including Red Robin, Wendy's, Compass Group and Carl's Jr., that have agreed to purchase all or a portion of their eggs from cage-free sources. More recently, the group is purchasing stock in restaurant chains, including Steak 'n Shake, Jack in the Box and Domino's Pizza, in an effort to create change by shareholder mandate. According to HSUS press releases, the group "intends to use its stockholder position to move the company toward

moving away from eggs from caged hens, pork from crated pigs, and poultry from producers that use a particularly cruel but standard method of slaughter . . ."

For UEP, the issue has grown into a public relations nightmare. "We are committed to doing things science tells us, but science isn't sexy," says Gene Gregory, UEP president. "It's much easier [for groups like the HSUS] to convey that all animal agriculture is bad."

Simply complex

UEP says changing over the industry to cage-free production is not environmentally friendly, will increase the cost of eggs—an important protein source for Americans who are at the poverty level—and could affect food safety surrounding eggs. Gregory says his organization uses science-based methodology to study distress, mortality and the physical well-being of the hens.

United Egg Producers

These egg-laying hens are confined inside battery cages, which provide each bird with less space than a sheet of letter-sized paper.

Other animal rights groups, such as the Denver-based American Humane Association, have tackled the issues surrounding egg production from a different angle. It has begun certifying cage-free eggs under the label "American Humane Certified."

"The egg itself isn't complex. It's a simple, beautiful form of food" says Kathi Brock, director of strategic partnerships, American Humane Certified.

But if the egg isn't complex, the myriad labels that adorn egg cartons can be confusing, from American Humane Certified's red barn and blue sky logo to the simple green and white Certified Humane box to United Egg Producers own self-certification logo—each with different program requirements that address access to the outdoors, beak trimming, caged or caged-free housing and more. Add terms such as "organic," "vegetarian," "conventional," "free-range" or "cage-free," and the simple egg doesn't seem quite so simple anymore.

Eggs from cage-free and free-range hens make up 5% of table egg production, and are still considered specialty items.

"At one point in history, we didn't care about the welfare of people, but we changed our ways. Now we're beginning to think about animals," says Skewes. "It's an emotional issue. Even if the science says the welfare of the hens is fine, people will still look at the two and make it an emotional issue and decide if cages are right or wrong. Science can take the emotion out of it, but the end user will likely put the emotion back in."

Mansfield, Mass.-based freelance writer Clare Leschin-Hoar's work has appeared in The Wall Street Journal, The Boston Globe *and* The Christian Science Monitor, *among other publications.*

Compassion Over Killing

New Tools of the Trade

A mix of modern and traditional equipment helps chefs create contemporary cuisine.

By Kathryn Kjarsgaard

Summer Wilson

Just like the wide variety of restaurants, what chefs consider contemporary cooking technique comes in many forms. From immersion circulators to high-tech blenders to cotton candy machines, cutting-edge chefs and mixologists are using a number of novel, as well as traditional, tools to create the latest in contemporary food and drink.

"We try to incorporate both classical and modern techniques of cookery into our dishes," says Elgin Espiritu, sous chef at Orson in San Francisco. "The idea is to create dishes that are familiar and approachable, but we also want to redesign the components. We use both modern and traditional tools, and try taking the best from both."

Left: At Ventana, Joseph Conrad uses an immersion circulator for sous vide cooking and an immersion blender for making foams and airs. Here, he menues grilled octopus with cannellini beans, chorizo, saffron aïoli and parsley pesto. Center: The PolyScience immersion circulator precisely controls temperature to 1/10°F. Right: Seared scallop on blue potato and corn salad with corn foam is crafted at Devereaux's.

PolyScience

Table 301 Restaurant Group

What's next for contemporary cooking tools?

Elgin Espiritu, sous chef at Orson in San Francisco, says a chef does not necessarily need a scientific background to use modern tools. "It can definitely be learned on the job. Enthusiasm and patience are key in the trials and errors of using modern tools and techniques."

Kathy Casey, president of Seattle-based Kathy Casey Food Studios—Liquid Kitchen, says using modern tools and techniques is all about having fun. "If people have the time, they will continue to make these types of drinks," she says. "Things like cocktail gelees are interesting and very tasty. Right now, people also are going crazy with ice and different molds for ice cubes."

Pastry chef Alex Stupak of wd~50 in New York tries to steer away from tools that are commonly used in most restaurants, such as a metal syringe or whipped-cream canister. "I won't use something if I don't have a new idea for how to use it. But we have those items on hand and look to them when we need to. It's very much about possibilities. What gets us excited about food is when we try to figure out what we can do that's new. Sometimes a new piece of equipment lands in our laps, but we don't just seek out something because it's new."

In contrast to the New American cuisine served at the avant-garde wd~50 in New York, the restaurant's pastry chef, Alex Stupak, does not draw on a lot of high-tech equipment to create his contemporary, highly stylized desserts. "I'm actually relatively low-tech. I'm more of an artsy-craftsy kind of guy," he says.

Kathy Casey, president of Seattle-based Kathy Casey Food Studios—Liquid Kitchen, practices molecular bartending. "It's a fairly new area, but more important than molecular bartending is that the kitchen has moved into the bar," she says. "I was one of the first people in the U.S. to be considered a bar chef. Typically, wherever we see food going, it zooms over into the bar."

Sous vide

Spencer Thompson, chef de cuisine/partner at Devereaux's in Greenville, S.C., dabbles in contemporary cooking with a PolyScience thermal immersion circulator that he uses for sous vide. "We use it for a variety of things, but primarily for beef short ribs—it's a sinewy kind of meat, so you have to cook it for a long time. We vacuum-seal it and drop it in the water bath at 57.3°C for 48 hours."

The PolyScience immersion circulator accurately controls the temperature of fluids over a wide cooling or heating range. "It looks like an outboard motor on a boat," says Thompson. "You attach the motor side to the side of a hotel pan, turn it on, and it heats the water in the pan to whatever temperature you desire. It also circulates the water so it does not stagnate. "There's no water loss with sous vide cooking, like on a grill or in a pan. When you have a 7-ounce piece of meat, it comes out the same size. Anything—such as chicken or shrimp—will shrink when cooked because of water loss."

Joseph Conrad, executive chef of Ventana in Seattle, also uses a PolyScience immersion circulator for sous vide cooking. "The immersion circulator has been around since the '70s, and it's coming back around," he says. "Before, it was used to make soup in a bag, or on airplanes. But now we typically use it for controlling the environment and temperature to eliminate overcooking and save a lot of natural juices that would naturally bleed out. It's also great for playing with new textures we weren't able to achieve before."

Conrad uses it to cook delicate fish, even lobster, as well as beef. "We sous vide our New York strip steak by letting it rest in the chilled environment [of the immersion circulator], then we sear it in a hot pan to warm it."

He employs a cryovac machine to seal the plastic bags filled with food items he puts in the immersion circulator. The machine takes the air out and seals the bag.

"Every restaurant of our caliber may not use an immersion circulator, but in the next couple of years, it will be a staple," Conrad says.

Tools for foams, airs, gels

Conrad has an immersion blender for making foams and airs. "We take a liquid that has little or no fat in it, such as truffle juice. We add leptin powder, hit it with an immersion blender, and it creates a really airy foam. We put it on our True Alaskan Cod."

He says the use of hydrocolloids, such as methocel and xanthan gum, are a big fad right now. "They are used as stabilizers, which gives you the ability to make sauces

Pacojet

Elgin Espiritu employs a variety of modern equipment at Orson, including a Pacojet machine for ice creams and sorbets that can be spun to order.

out of things you wouldn't be able to because you would need heat."

Acetate sheets for garnishes such as niçoise olive gel have found a place in Conrad's kitchen. "I put the gel on the sheets, freeze it, and then put it on top of the oysters, where it melts," he says. The nonstick surface of the acetate sheet helps the gel peel off easily.

Takahiko Marumoto

Aerated Mandarin orange ice cream with rhubarb, olive oil and orange blossom at wd~50.

Other tools of the trade

Espiritu employs a wide variety of modern equipment for Orson's contemporary California cuisine with a modern edge. "For ice creams and sorbets, we have a Pacojet machine, which allows us to use small batches of base and pretty much spin to order," he says "We can take all the ingredients, freeze them in a pint container, then put in the Pacojet to spin to a desirable texture."

He says the restaurant has a dehydrator by Excalibur for a range of uses, such as making chips. It is also used for drying liquids cooked with tapioca starch so that they can be fried, which creates an end product that puffs up like Cheetos.

The Orson chefs employ a ThermoMix blender by Vorwerk, which cooks and blends food simultaneously. "It has the function of a scale, blender, timer and heat source all in one," says Espiritu. "Essentially, you can take raw ingredients and put them in this machine to create perfect sauces and soups."

He says they use a Thermo Whip whipped-cream canister by iSi and a microwave to make a two-minute sponge cake. "We fill the Thermo Whip canister with cake base and use two chargers of NO_2. We dispense it into a pint container and then cook it for two minutes in the microwave for an amazing textured sponge cake."

Contemporary sweets

While Stupak does not rely on all the latest high-tech gadgets for his molecular gastronomy desserts at wd~50, he does turn to a few key pieces of modern equipment. For example, he is using a small vacuum chamber made by Multivac with a one-way valve that only pushes air in (and does not pull it out).

This ThermoMix blender by Vorwerk—a scale, blender, timer and heat source all in one—cooks and blends food simultaneously.

"This allows us to aerate some unusual things, such as ice cream," he says. "We take a small amount of soft serve ice cream and put it in the vacuum chamber in a vacuum-sealed rigid plastic container. We inflate it with air to make it look like a

sponge, then we freeze the ice cream the rest of the way. Once it is firmed up, we release the vacuum and open it up. It has a sliceable texture and looks like a massive amount of ice cream, but it is actually a normal portion. It's something no one else is doing."

Stupak borrowed the technique from wd~50 owner/chef Wylie Dufresne's aerated foie gras terrine, which also looks like a sponge. "I realized this technique is highly adaptable—we're now working on a custard," Stupak says. "We are even experimenting with pure water to create large bubbles of ice for a dessert. It will be like eating snow."

Molecular mixology

Casey turns to numerous pieces of modern equipment to create specialty drinks for her clients all over the world. She uses iSi whipped-cream canisters to create foams for cocktails. "I did a lot of research on foams, and tested recipes. Many foams only last a day, but mine can last five days if made perfectly," she says.

She developed a coconut rose foam that, with flakes of gold, tops the Bollywood cocktail she created for the Fairmont Bab Al Bahr hotel in Abu Dhabi. Her gelees, or edible cocktails, are one of the more low-tech drinks she creates, but they are currently all the rage, she says. She has created a number of them—such as the Shiso Fresh Gelee and Pomegranate Rosemary Cocktail Gelee—for The Ritz-Carlton and other clients.

"It's basically an upgraded jello shot," Casey says. "It's done beautifully, with gelatin leaves, fresh fruit purées, fruit juices and high-end spirits. I use a two-inch half hotel pan lined with plastic wrap and a little vegetable spray, so the gelees are easily releasable. You mix the cocktail, shake it, and then the gelee sits on top. You drink the cocktail and eat the gelee."

Casey raves about two machines developed by Seattle-based Perlage Systems, Inc. The Perlage Champagne Preservation System helps restaurants preserve opened bottles of champagne or sparkling wine by employing carbon dioxide to pressurize the opened bottles. The new Perlini Carbonated Cocktail System, which will be available later this year, creates sparkling cocktails. It functions like a traditional cocktail shaker, except the shaker itself is a pressure vessel that vigorously carbonates drinks with carbon dioxide.

Kathy Casey created this Pomegranate Rosemary Cocktail Gelee for Monin Gourmet Flavorings.

The Perlini Carbonated Cocktail System by Perlage produces sparkling cocktails by infusing all the components of the beverage with effervescence.

Another avant-garde creation by Casey is the Cotton Candy Cocktail. "Cotton candy machines are fairly affordable, priced at around $1,000. We make a cocktail, then strain it over cotton candy, which dissolves. We've also made a Mocha Panna Cotta cocktail topped with cotton candy, like the foam on top of an espresso drink."

One area Casey sees heating up is innovation in ice cubes. Erie, Pa.-based Kold-Draft commercial ice machines creates 1-inch cubes ideal for cocktails, and are the hip ice machine right now, she says. "People like these cubes because they chill cocktails very cold, don't dilute them and keep the drinks very clear. There's an ice revolution going on right now."

Kathryn Kjarsgaard is a freelance food writer based in Forest Park, Ill.

Burger Bar Bonanza

The humble hamburger becomes the star attraction.

By Rob Benes

Epicurious.com's editor-in-chief Tanya Steel includes hamburgers in her 2010 list of food trends moving to the back burner. She writes, "With as many haute burger stands flooding the country as there are McD's, we've reached meat saturation . . . ."

That message doesn't ring true with lots of people. Just take a look at what a few well-known restaurateurs have been up to lately: Bobby Flay has four Bobby's Burger Palace venues on the East Coast, Danny Meyer has captured New Yorker's attention with three Shake Shack locations, Emeril Lagasse opened Burgers and More by Emeril in Bethlehem, Pa., and Hubert Keller's Burger Bar is in Las Vegas, St. Louis and San Francisco.

What guests are finding are two kinds of burger restaurants. First, there are those dedicating a portion of the menu to a slew of burgers, so they really can't be considered true burger bars. For example, Stack'd Burger Bar in Milwaukee offers several gourmet burgers, but it also menus up to 11 appetizers, four salads and a full cocktail menu. Luxe Burger Bar in Providence, R.I., lets guests build their own burgers through a nine-step process, but it also offers specialty sandwiches, starters, soups, salads and more.

Then there are those restaurants that only serve burgers. All of them serve a cheeseburger, but they all call it something different. Each one might have a signature burger. And they all offer at least one vegetarian burger. These joints truly can call themselves burger bars. And who owns them? Often, it's successful chefs.

The Larkburger is ⅓ pound of 100% chuck black angus cooked to order and served with sliced tomatoes, leaf lettuce, sliced onions and housemade sauce on a fresh-baked bun.

Brent Bingham, Photo Effects

Burger cravings

"If you ask chefs what is their favorite fun food, many would say a hamburger," says Adam Baker, president/operating partner of Larkburger, with venues in Boulder, Denver and Edwards, Colo. "Chefs who cook in fine-dining, white-tablecloth restaurants working with foie gras and caviar want to kick back at the end of the night and eat a hamburger, so all chefs have become adept at making really good hamburgers."

Burgers have been a favorite of dining patrons for years, and chefs have been happy to menu them. Virtually every fine-dining restaurant coast to coast menus an upscale hamburger at a premium price. 21 Club in New York serves the '21' Burger, which comes with a toasted Parker House bun, frisée, preserved tomatoes, sautéed onions, haricots verts and choice of potato for $30. Spago in Beverly Hills, Calif., offers a burger made with Kobe beef, Vermont farmhouse cheddar and a garlic aïoli for $22. db Bistro Moderne, New York, menus its db Burger Royale, made from 9 ounces of sirloin and stuffed with braised short ribs, foie gras and 20 grams of shaved black truffles, for $75 for a single and $150, double.

"What we're seeing today is a natural progression of chefs moving the burger out of the dining room to opening restaurants that solely focus on serving burgers," says Baker.

Chef/owner Michael Kornick might be best known for mk, his fine-dining restaurant in Chicago, but in November 2009, he and partner David Morton opened DMK Burger Bar in the city. "There's been a surge of chefs who have found success moving toward more casual restaurants—now more than ever in these economic times," Kornick says.

Grant Kessler

Diners at DMK Burger Bar enjoy the comfortable community seating of the casual restaurant that menues several burgers, including the Big DMK, a tribute to McDonald's Big Mac.

"To maintain a fine-dining, white-tablecloth restaurant requires much more attention to detail in running the business compared to a casual restaurant. This is not to say that you can turn a blind eye to the quality of food and service in a casual-type restaurant, but the pressure is not as great to maintain guest expectations. There's an opportunity in a casual restaurant like a burger bar that allows me to generate a consistent product at a good price in a marketplace where people are looking for value and entertainment when going out."

Burger bars

DMK Burger Bar menus 14 burgers, but when the restaurant opened, it did not offer all of them. "Prior to us opening, we sent out a press release listing all the burgers we would eventually serve, but when we opened, we only served 11. I purposely decided to hold a few back," Kornick says. "My thinking in doing this was that it's difficult for restaurants to maintain the initial attention received after the grand opening. So we kind of have smaller grand openings every time we launch a new burger, and make a party out of it."

On Feb. 2, Kornick launched burger No. 5, featuring prosciutto, fontina, red pepper, sea salt and vinegar chips. On March 5, he introduced the Big DMK, featuring two grass-fed patties, special sauce, lettuce, cheese, bread and butter pickles, marinated tomatoes and onions on a flour-top bun—his tribute to McDonald's Big Mac. Every burger is $8 except the Big DMK, which is $11 because it's a double, and sides are extra, so a burger and

"What we're seeing today is a natural progression of chefs moving the burger out of the dining room to opening restaurants that solely focus on serving burgers."

– Adam Baker

regular fries costs $10. Add some cheddar, or truffle oil to the fries, and customers pay a buck or two more.

Burger No. 7 will be launched later this year, Kornick says. “We’ll add new burgers as customers demand new flavors. We might kill burgers off if they don’t sell, and we’ll change ingredients with the current lineup if that’s called for. The menu will always be evolving.”

Thirteen of Kornick’s hamburgers are listed by number. “So many restaurants name their sandwiches after actors, politicians, the chef or other famous people because that person ordered it—once,” he says. “I considered names like ‘The Mayor Daley’ or ‘The Chicago Cop Burger,’ but in the end, those names really didn’t say much about the food. Then I thought about how McDonald’s markets its menu—it’s basically broken down into numbers. So, all the burgers at DMK are chef Kornick’s burgers with no names and a number, instead. It’s easy for guests to remember and order, it’s easy for the waitstaff to take orders and it’s easy for the kitchen to get orders out. The idea of numbers streamlines the menu and stays in line with the casual approach of a burger joint.”

The Larkburger burger bar came about from the Larkburger burger, which is served at Larkspur in Vail, Colo. Larkspur is owned by chef Thomas Salamunovich, who also owns Restaurant Avondale in Avon, Colo., and is Baker’s business partner. They opened the first Larkburger unit in Edwards in fall 2006, a second one opened in March 2009 in Boulder and a third in February of this year in Denver. A fourth venue is scheduled to open in the summer in Fort Collins, Colo.

At Larkspur, the Larkburger is made from ½ pound all-natural angus beef and served with a cup of fries for $14.50. Add Swiss, Tillamook cheddar or bacon, and tack on an additional $1.50, and if you want to top the burger with foie gras, total cost is $34. But at Larkburger, the Larkburger is scaled down to ⅓ pound black angus. All burgers are served with sliced tomatoes, leaf lettuce, sliced onions and housemade sauce. Any burger can be wrapped in lettuce instead of a bun.

“The menu is simple, and a guest doesn’t have to think that hard about what to order,” says Baker. “The meat is 100% chuck black angus from Cattleman’s Select, all the sauces we use are

DMK Burger Bar’s burger No. 4 is Roasted Hatch Green Chile, Fried Farm Egg, Sonoma Jack and Smoked Bacon. The restaurant periodically introduces new burgers to keep customer interest high.

Grant Kessler

Brent Bingham, Photo Effects

Interior paneling at Larkburger venues is Monterey cypress, and units were built from reclaimed timber salvaged from urban forests in the San Francisco Bay area. The company has pledged to protect the environment by being ecologically minded and driven.

housemade, the buns are baked fresh every day and fresh produce is sliced daily. We do not cook or serve any items that are manufactured or preserved. The food is wholesome and it's affordable—a person can order an entire meal for about $10."

How would you like that cooked?

DMK Burger Bar cooks all its burgers to a well-done state. "It's a decision stylistically, qualitatively and for health reasons that I have chosen to have all burgers cooked to this doneness," Kornick says. "Our burgers are made from grass-fed beef that has been shown to have less E. coli than commercial beef, but the truth is, too many people order their hamburgers at an undercooked temperature—that's one thing."

Kornick also points out he has to consider the size of the burger patties. He bases the burgers on those at Shake Shack and Irvine, Calif.-based In-N-Out Burger. "Our burgers are 5-ounce patties cooked on a 375°F griddle. The appeal of this size burger, when cooked well, is the caramelization and crispness on the outer edges balanced with the special seasonings we've developed. A thin, flattened-out 5-ounce patty only takes two to three minutes to cook, but on a thick patty, the appeal is the outer crispness with the soft texture of the inner burger. With a thick burger, which could be ½ pound or so of meat, you can judge its doneness.

"Also, if you go to any hot dog stand, or even a McDonald's, those places never ask you how you want your burger cooked. Burgers are automatically cooked well. Most people eat their burgers cooked well-done without question."

In comparison, Larkburger's burgers are cooked to order. "We feel customers need to be given the choice on how they want their hamburger cooked—it's part of the dining experience," Baker says. "The only other choice we give them is, instead of a bun, they can choose a lettuce wrap.

"We decide on the toppings, too. For example, we think Tillamook cheddar cheese is the best cheese on a burger, and that's the only cheese we offer for those who want a cheeseburger."

No burger is complete without an accompaniment, so both DMK Burger Bar and Larkburger also offer sides, shakes, beer and fountain drinks.

Beyond burgers

Going beyond the food served at Larkburger, the restaurant is ecologically minded and driven. It uses energy-efficient commercial equipment. All cups and containers are a 100% biodegradable corn-based product, and utensils are made from 80% potato starch or 20% soy oil. The eco-friendly packaging is made with unbleached paper pulp. The interior paneling is Monterey cypress from Live Edge LLC, Oakland, Calif., and reclaimed timber was salvaged from urban forests in the San Francisco Bay area and used to build the units. (A portion of sales is used to replenish the source and plant new trees.)

"When we started talking about this concept, we wanted to be responsible in serving the best food possible, and we wanted to be responsible to help protect the environment," Baker says. "We can't just generate a whole bunch of trash that we can't do anything with. Everything we give our customers on their trays is compostable, so we are not generating a lot of waste to fill a landfill.

"We pay a little more for certain items, but we need to be responsible. We would not have been able to do this concept with a clear conscience if we'd used Styrofoam cups and other items that not compostable."

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Microgreens Grow Up

After 15 years on the menu, chefs see to it that the tender vegetation continues to sprout in amazing ways.

By Jody Shee

Perhaps no other item on the plate is as much of a collaboration between chefs and growers as microgreens. And as long as innovative and influential chefs keep getting restless with ingredients available to them, there will always be new micro flavors growing in greenhouses.

For The Chef's Garden in Huron, Ohio, one of the leading microgreen growers, it all began about 15 years ago when Chicago chef Charlie Trotter told co-owner Lee Jones that he was finished with mesclun mix. Trotter asked Jones if they could come up with something new and sexy with great flavor to enhance plate presentation.

"He sent a team out here and gave us some suggestions," Jones says. "We started the product and they tested, tasted, suggested, and we collaborated. And that was the beginning of microgreens."

The Chef's Garden®

Micro chives complete this Wahoo Sashimi, Summer Bean Salad and Citron Vinaigrette created by Dean James Max chef/president of DJM Culinary Management, which operates 3030 Ocean, Fort Lauderdale, Fla., AMP 150, Cleveland, and Latitude 41, Columbus, Ohio.

Some may call them micro sprouts, but The Chef's Garden has always called them microgreens. "Microgreens are grown in soil. Sprouts are hydroponics and don't get the same flavor or intensity," Jones says. Not only is soil the more natural environment, water carries E. coli, which has been a problem with sprouts.

Jones defines microgreens as plants harvested at the cotyledon growth stage, when the seed splits and sprouts with the first two leaves. (You can't visually identify what kind of plant it is until the third leaf sprouts.)

The door is now wide open, not only for fine-dining restaurants but also for chains, and not only for common seed varieties but for an evolution of global varieties. "The bonus is there's always something new and exciting around the corner from a trip to Spain, Africa or Japan," says Scott Hunnel, executive chef for Orlando, Fla., Walt Disney World's Victoria & Albert's. "There's a flavor in that green, and it's a bonus they are able to grow some of those here (in the U.S.)."

Through extensive research and development, and with the help of chefs, The Chef's Garden experiments with about

Chinese toon is a popular microgreen grown at The Chef's Garden, Huron, Ohio.

350 varieties annually, and out of those perhaps two dozen end up as viable and exciting offerings, Jones says. Two of the more popular recent microgreens to come to fruition are sea spears, similar to sea greens, with a slight saltiness, and Chinese toon, with a mild onion flavor. A few other hits with chefs are red ribbon sorrel and wasabi mustard microgreens.

An unending array of seed types is only one way the category is expanding. Each stage of the young plants' growth also offers something unique to the palate and the plate. Aside from the cotyledon stage, there are unique flavors at the petite, ultra, baby and young growth stages, Jones says. For example, chefs can purchase an arugula trilogy package with micro, petite and ultra sizes, all the way from 1 to 3 inches tall.

Proper usage

In the culinary spotlight, microgreens make perfect supporting actors, Hunnel says. He "hires" them to complete the flavor and presentation—as in his spring diver scallops with corn ragoût, fava beans and micro sea cress dish. For this, he uses three microgreens. Since corn is the star flavor inside the ragoût, Hunnel brings the corn flavor forward by incorporating two sizes of corn shoots (microgreens), both with slightly different flavors. He finishes with sea cress, which looks like seaweed but has a nice spice to it, he says.

Hunnel garnishes his signature braised pork tenderloin and mini beets dish with micro malabar spinach and petite spinach (for the root flavor) and red ribbon sorrel (in the beet family, to reinforce that flavor).

Match made in the greenhouse

The brightest chefs wouldn't dream of ordering microgreens from a distributor. It could be the food category with the closest chef/grower partnership. In some cases, that partnership is with a local grower, but not always. Chefs agree that quality comes before location.

"Ignore the salesmanship. Find growers who know what they are doing, with consistent product, and go with them," says Nicole Pederson, executive chef at C-House in Chicago.

To deal with the delicacy of microgreens, she has developed a relationship with a grower—Werp Farms in upstate Michigan—that delivers the requested microgreens to her restaurant within 24 hours of when they are harvested.

From a 6,000-square-foot greenhouse, Mike and Tina Werp, owners of Werp Farms, Buckley, custom-grow microgreens for restaurants in the Detroit and Chicago areas. They are careful to grow in compost made especially for the farm for the best-quality microgreens, and the customer dictates the type and size. Mike drives to Detroit each Tuesday to deliver to chefs, and he and Tina drive to Chicago and split the deliveries on Thursday and Friday.

"As a grower, it's real important to understand how the customer uses your product, and their cooking and restaurant philosophy. So we stay in touch personally with our customers," Mike Werp says.

Both Werp Farms and The Chef's Garden, Huron, Ohio, keep the microgreens in the soil until the restaurant orders the product, then the delicate plants are hand-cut with scissors and placed in the most appropriate packaging for the restaurant, which could be clamshell packaging (The Chef's Garden) or zip-lock bags (Werp Farms).

Mark Ainsworth

This Bison "Oxtail" Confit Cannelloni, Humboldt Fog Goat Cheese and Oven Dried Tomatoes, garnished with micro Swiss chard, was created by Kenneth Gilbert, executive chef of Capella Telluride and the Inn at Lost Creek,Telluride, Colo.

"All the flavors come together and become one at the end of the day," he says.

Such careful pairing is what Jones has come to appreciate in the 500 chefs who come to visit the farm and its Culinary Vegetable Institute in Milan, Ohio, each year. He compares the tasting and testing they do in the test kitchen to wine pairing. The flavors have to go together. "Think how incredible it is and how much it enhances the dining experience when the wine is properly paired. It's the exact same thing when chefs really understand how to gain the full value of the microgreen flavors," he says.

With that view, Jones believes the greatest misuse of microgreens is when they are used simply as garnish without the chef understanding the flavor they impart. "The microgreen is offered to add another depth or component of the experience for the guest. It can be great," he says. He has begun developing training for front-of-house staff to help them understand how microgreens are grown and the flavor they bring, similar to the information sommeliers convey to guests about wine.

The line between garnish and ingredient is able to blur a bit with microgreens, says Kenneth Gilbert, executive chef of Capella Telluride and the Inn at Lost Creek in Telluride, Colo. It makes them incredibly versatile. "There are so many varieties, and you can do anything with them, from mixing beautiful salads to finishing off with them in a sauce, or just garnish a dish with them. They explode, not only in color, but flavor."

One of his best finds is micro fenugreek, a main curry component, which is much more bitter as the common seed than as the less-familiar sprout. He uses it in his olive oil poached turbot with celery root purée and tomato/micro-fenugreek broth. He adds the micro fenugreek at the end to the strained stock of tomatoes, onions, carrots, celery, garlic, shallots, spring water and bay leaves. "The fenugreek sprouts beautifully perfume the broth, and the flavor is so powerful," he says.

A signature dish for Scott Hunnel, executive chef at Victoria & Albert's at Walt Disney World, Orlando, Fla., is Kurobuta Pork Tenderloin and Belly with Sherry Bacon Vinaigrette with 100-Year-Old Balsamic, which he likes to garnish with red malabar spinach, red ribbon sorrel and petite spinach.

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"Think how incredible it is and how much it **enhances the dining experience** when the wine is properly paired. It's the exact same thing when chefs really understand how to gain the full value of the microgreen flavors."

—Lee Jones

Stein Eriksen Lodge

Zane Holmquist, executive chef at Stein Eriksen Lodge in Park City, Utah, created this Seared Breast of Quail with Plum Compote, Foie Gras and Micro Arugula Salad.

For garnish, gone are the days of big kale leaves and curly parsley, Gilbert says. The delicate microgreens are more refined and edible. He made a dish for a Food for the Poor event at The Ritz-Carlton, Palm Beach, Manalapan, Fla., in January in which he introduced one of his favorite microgreens, micro sage. Braised Kobe beef short ribs and porcini mushroom potato foam with truffles and Marsala sage gastrique was garnished with micro sage. "The micro sage explodes with flavor as you're eating it," he notes. He also likes to use it as a garnish with pork, veal or sturgeon.

The best flavor

As if microgreens weren't vibrant on their own, consider ways to take the flavor further. Zane Holmquist, executive chef at Stein Eriksen Lodge in Park City, Utah, encourages others to do as he does and season them. One of his favorites is micro basil tossed with lemon zest or tangerine juice and sumac. "It's phenomenal," he says.

Holmquist's farm-raised sea bass with heirloom carrot couscous includes a vegetable salad, but the salad is composed of a handful of micro vegetables, including cabbage, cauliflower, collards, turnips, carrots, celery and beets. He tosses them lightly with a low-acid verjus vinaigrette. "It plays a pretty big role in the dish," he says.

For other dressing tips, he suggests a splash of champagne or a bit of pomegranate molasses. "There are so many things you can do to them to add another layer of flavor and complexity to the dish," he says.

It's equally important to know when the microgreens don't need a dressing. Holmquist likes to top his braised Utah lamb shoulder with local goat cheese and micro mint, and his watermelon and lime grilled shrimp with micro cilantro. Micro collard greens are perfect for braised meats when he wants to add a Southern accent. And he finds that micro green onions with their crisp, bright green-onion flavor are a great finish to tuna tartare.

"There is just so much flavor packed into such a little thing. They are very versatile and very diverse with their flavor profiles, color, texture and body," Holmquist says.

When selecting from among the vast array of microgreens, Nicole Pederson, executive chef of C-House in Chicago (owned by Marcus Samuelsson), prefers the micro red sorrel and any in the cress family for their flavor intensity. "They are the finishing pop you look for on a plate. You get more bang for the buck," she says.

She uses peppercress like a salad green in her olive oil poached potatoes appetizer. On top of the poached potatoes, she layers a mixture of peppercress, pickled black trumpet mushrooms and baby carrots tossed with olive oil. "That flavor has almost a bit of heat, similar to arugula or watercress," she says. "When you use micros, they have a more rounded flavor, rather than huge leaves of hot arugula in the middle of a salad. It adds a pop in heat without overwhelming other flavors in the salad."

Micro sorrel combined with pickled crabapples finishes and brightens Pederson's poached sturgeon dish. She poaches the fish in white wine, fennel and vegetable stock, and places three slices of it atop an apple/fennel purée.

Since microgreens have been available for a number of years, Pederson notices that the category has gone through phases. In the beginning, chefs used them in the center of the plate and in salads in huge amounts, she says. "Now they are using them more how they should be used, as garnish or as herb flavoring to enhance visually or for the flavor."

Jody Shee is a freelance writer and former magazine editor based in Olathe, Kan. She specializes in foodservice, with 20 years of editorial experience.

Going to the [Hot] Dogs

The lowly wiener is no longer just for kids, baseball games and backyard cookouts.

By Laura Taxel

Businesses aren't usually proud to announce they're going to the dogs, but for restaurants opting to put frankfurters on their menus, the expression signals good news.

By bringing production in-house, playing with recipes, upgrading ingredients and getting creative with condiments, chefs are reinventing the hot dog while retaining its signature pleasures.

These "show dogs" reflect a renewed interest in the craft of sausage-making and a shift back to simple comfort foods. They're appearing at white-tablecloth restaurants, trendy bistros, wine bars and neighborhood taverns.

No more mystery meat

"Our idea is, take something people love and make it a little different and a lot better,"

Matt Lankes

The Texas "Haute" Dog at Max's Wine Dive includes a soft bun from an area artisan baker, buffalo chili, fried onion strings, white Mexican Cotija cheese and housemade pickled jalapeños.

says Mitch Prensky, chef/owner of Supper in Philadelphia. He brines 100% Berkshire pork shoulder for his hot dog filling, allows the ground, seasoned meat to rest before putting it into the sausage stuffer, and smokes the links. "The recipe, similar to a pâté, took me two months to perfect. The entire process requires four to five days, and we make a fresh batch every week."

The 7-ounce hot dogs, priced at $9, are wrapped in bacon, deep-fried, tucked inside a house-baked bun and plated with kraut, barbecued onions and beer mustard. "They're a loss leader for us," Prensky admits, "but they bring people in and there's profit on other items ordered." More importantly, he considers the labor-intensive product a kind of advertising, calling the hot dogs a "mascot" for his way of thinking about food. "They speak volumes about who we are, how we do things and the lengths we'll go to, even for something as pedestrian as a hot dog."

For 11 years, Marsha McBride, chef/owner of Café Rouge and proprietor of a retail meat market connected to it in Berkeley,

Happy Dog customers can top their hot dogs with a choice of 50 condiments and other extras, including Korean kimchi, bacon-spiked greens, chipotle hollandaise and bourbon baked beans.

Calif., sold Niman Ranch brand franks. But when the company changed the specs two years ago, substituting collagen casings for natural hog ones, she didn't like the result. "That distinctive snap was missing when you bite into it. So we decided to make our own, and it's better than anything we can buy."

They start with a combination of whole grass-fed beef chucks, sourcing from a nearby rancher when they can get it, and certified organic pork from Becker Lane Organic Farm, a fifth-generation family farm in Dyersville, Iowa. Seasoning with smoked paprika and poaching off the links to precook works better than smoking, which, McBride thinks, masks the meat's good taste. The dogs are grilled to order over mesquite.

She says properly emulsifying the fat is the most critical production step, otherwise, the texture is too crumbly. Staff rely on a buffalo chopper to get that right. "It's a great tool for charcuterie, and hot dogs are a type of sausage," McBride says. "They have a bad reputation only because they're usually prepared with cheap, inferior ingredients."

Hot dogs at Café Rouge are a combination of whole grass-fed beef chucks and certified organic pork seasoned with smoked paprika and grilled to order over mesquite.

Pineapple/Ginger Chutney

Eric Williams, Chef/Partner
Happy Dog
Cleveland

Yield: 2 quarts

1 fresh pineapple
½ Spanish or yellow onion
½-inch piece fresh gingerroot
4 cups dried fruit (cherries, currants, yellow raisins)
½ cup pineapple juice
1 cup red wine vinegar
½ cup sugar
1 t. ground cinnamon (preferably Vietnamese)

Method: Clean pineapple and onion; small-dice. Peel gingerroot; fine-mince. In heavy-bottom saucepot, combine onion, dried fruit, pineapple juice, vinegar, sugar and cinnamon. Cook on medium heat 10-12 minutes, until fruit rehydrates. Add pineapple and ginger. Lower heat; simmer 10 minutes. Serve warm on hot dog topped with brie and caramelized onions.

Variation: Add minced jalapeño with pineapple and ginger for heat (remove seeds for mellower heat).

Parents can eat a $36 dry-aged steak and know that if their kids order a $7 hot dog, they're getting something they like that's of equal quality, McBride says. "Having them on the menu keeps us a white-tablecloth restaurant that's family friendly."

Food with a side of nostalgia

"Like most people, I grew up with hot dogs," says Bernie Laskowski, executive chef of Park Grill in Chicago. "They're accessible, approachable, affordable and satisfying." That appeals to today's diners, he adds, but it doesn't mean they want the same old thing. Laskowski has been experimenting with various fillings, producing a lamb dog that evokes the flavor of a gyro and mini duck corn dogs topped with his housemade cherry ketchup. "I start with something simple that people know and associate with this city, then go for the wow factor, but without freaking people out," he says.

Park Grill's mini duck corn dogs are topped with Bernie Laskowski's housemade cherry ketchup.

Cherry Ketchup

Bernie Laskowski, Executive Chef
Park Grill
Chicago

Yield: 2 cups

1 cup dried cherries
1 t. minced ginger
1 cup sugar
1 cup white vinegar
½ cup water
Salt and pepper, to taste

Method: Put cherries, ginger, sugar, vinegar and water in nonreactive saucepot. Bring to a simmer, uncovered; let simmer over low flame 25 minutes (stir bottom to prevent scorching). When cherries take on plumped look and liquid is reduced by half, remove from heat; cool. Purée in food processor or with hand food mill until lumpy. Taste; adjust with salt and pepper.

The little duck dogs, four to a plate, totaling 6½-7 ounces for $12, are a popular bar snack. They start with a mixture of equal parts trimmed, diced breasts and legs. Laskowski combines the duck with pork fat in a ratio of 4-to-1, and freezes it before processing to a mousse-like consistency.

"The friction of grinding creates heat," he explains, "and in sausage-making, maintaining a proper temperature is essential. I chill all the equipment in ice baths, and constantly stick a thermometer in the meat to be sure it stays between 35°F and 38°F." He moistens spices with water before adding for more even distribution, rests the mix when done, and then feeds it into the stuffer, tying off in 2-inch increments. The links get a second rest followed by an hour in the smoker at 140°F.

At Blackbird (one of the properties in Paul Kahan's Chicago restaurant group), Mike Sheerin, chef de cuisine, is also changing up the filling. "Almost everyone has a soft spot for hot dogs, because we remember them from childhood," he says.

Taking off from that basic concept, he's prepared rabbit chorizo corn dogs presented with corn aïoli and corn/almond streusel as an amuse-bouche in spring and summer. He menues goat merguez dogs for an appetizer atop a spoonful of braised, barbecued goat accompanied by a salad of tomatillos, black radishes and frisée in a hazelnut vinaigrette. "Because the form's familiar and the portions are small, they've been an effective way to break down people's resistance to trying these less-common meats," Sheerin says.

The rabbit version also contains some pork and is more emulsified than the goat, so it's closer in consistency to an actual frank. Mixtures for both are prepped in large batches, then cryovaced and pulled out for finishing, as needed. Sheerin says the dogs fit right in with the restaurant's

goal of offering high-quality, high-tech food infused with a sense of playfulness. "Things have gotten less formal. There are no longer any culinary boundaries that define fine dining."

Peter Smith, chef/owner of PS 7's in Washington, D.C., enjoys preparing charcuterie but admits that applying his sausage skills to wieners started out as a joke. "Initially, we did it kind of tongue-in-cheek, because they're not what people expect in an upscale fine-dining restaurant like this," he says. "But customers loved them—they're understandable, delicious and rarely made from scratch."

To meet demand, he produces mini franks and a larger iteration that weighs in at just under a ¼ pound three times a week in 20-pound batches. Besides generating repeat business, the all-beef hot dogs are a way to use trim, he says, so he produces less waste and operates more sustainably.

To appeal to today's diners, Park Grill offers this lamb dog that evokes the flavor of a gyro.

Jai Girard Photography

Topped dog

Lacking adequate facilities or equipment, Eric Williams, chef/partner in Cleveland's Happy Dog, can't produce his own frankfurters. He found a local meat supplier willing to manufacture them according to his specs. Besides a specific flavor and texture profile, he needed straight dogs that don't roll over on the flattop. "That's essential for even cooking so you get a juicy interior and an almost caramelized exterior," says Williams.

The kitchen concentrates its efforts on the condiments and all manner of things that can be heaped in and on a bun. There are 50 choices, among them saffron aïoli, vodka sauerkraut, Korean kimchi, Oaxacan mole, roasted piquillo peppers, bacon-spiked greens, blue-cheese slaw, chipotle hollandaise, bourbon baked beans, diced veggies and a variety of cheeses. Customers create their own combinations. There are no limits to how many toppings they can select, and the price is always $5. According to Williams, most customers go for four to five extras. "My cooks are trained to know in what order to put them on for maximum effect. No two tickets are ever the same, and that's fun for the staff."

Hot dogs and toppings, along with tater tots and french fries, is the only food available at Happy Dog. Costs per dog are high: 40%-45%. The formula works because the place is primarily a cool corner bar with live music. "People have three reasons to be here and three reasons to come back," says Williams.

The Texas "Haute" Dog is a top seller at Max's Wine Dive. It's been on the menu since the original Houston location opened in December 2006, and is also served at the second location in Austin that debuted in May 2009. "At first we used a grass-fed beef wiener," says co-owner Jonathan Horowitz, "but the economics didn't work. We switched to Hebrew National brand. That's a taste people know and like. Then we put our gourmet spin on it." The spin includes a soft bun from an area artisan baker, buffalo chili, fried onion strings, white Mexican Cotija cheese and housemade pickled jalapeños.

One's enough for most diners, and some split an order. At $14, it's not cheap, but compared to an expensive entrée, this loaded hot dog is a bargain that appeals to foodies. Paired with a glass of Bella's Garden Shiraz from Two Hands, Horowitz adds, this all-American favorite becomes something really special.

Laura Taxel is a Cleveland-based journalist and author who writes about food, chefs and the restaurant business for consumer and trade publications.

No Longer Rare Birds

Eggs came first, but now poultry takes its turn on the brunch menu.

By Karen Weisberg

Brunch has long been an American tradition associated with serving the comfort foods of our agrarian heritage. Eggs, pancakes, waffles, biscuits, pork, sausage and smoked meats were—and often still are—the requisite components of this leisurely weekend meal.

Many establishments menu brunch as an all-you-can-eat buffet, but a growing number of restaurateurs have created à la carte menus with occasional specials that more closely resemble their lunch and dinner offerings, appropriately downsized and therefore more affordably priced.

The chicken or the egg

Eggs certainly have been central to any brunch menu, while chicken and other poultry dishes were the rare birds. But that's all changing as today's savvy "brunchistas" are increasingly receptive to new yet comfortable concepts.

Ina Pinkney, chef/owner of Ina's in Chicago, points out that chicken not being a traditional part of breakfast just isn't so, as she recently (and profitably) discovered. Long recognized for its extensive breakfast menu ranging from cheese blintzes to gingerbread pancakes, Ina's was also open for dinner until the recent economic downturn dictated a suspension of that service. But what should she do about menuing her famous fried chicken? To add it to her breakfast (and brunch) menu, she'd heard it must be served with waffles.

"Well, we did our research and learned the combination dated to the Harlem Renaissance [1919-1940], when musicians from the South played all night and by dawn were hungry for chicken but also wanted breakfast," Pinkney says. "Now, lots of places, like Roscoe's House of Chicken 'n Waffles in Los Angeles, do chicken and waffles, so I aimed to make a healthier, better-tasting version."

Purchasing 3 pounds of natural, barely processed chicken (without giblets), she takes a skin-on, bone-in, back out piece

Rock Salt Roasted Chicken with Roasted Garlic Mashed Potatoes and Asparagus is a popular item on the prix fixe brunch menu at Jonathan at Gratz Park.

Lee Thomas

Ina Pinkney

Ina's Fried Chicken & Waffles is a "back out" piece of chicken plated as two wings and a thigh, waffles, and a special syrup made from Vulcan's Fire Salt and honey.

(thigh bone is in center), lays it out skin-side down, and scores it on either side of the thigh bone to produce a flattened-out piece of chicken that can fry up (at 275°F) in eight minutes. It's plated as two wings and a thigh (about 1½ pounds total) for a combo of white and dark meat.

Next, Pinkney and her team tweaked their waffle recipe, choosing to omit vanilla bean from the standard Belgian waffle batter, which allowed the new version to be produced in about three minutes. "Then I had to figure out what to serve with it," Pinkney says. "Some people eat the chicken first, then the waffle with syrup, but others cut up the chicken and put it on top of the waffle. I took Vulcan's Fire Salt, produced by The Spice House here in Chicago—it's a dry mash like Tabasco—and we added honey and heated it up to create this hot syrupy liquid to pour over."

For $10.79, customers can order Fried Chicken & Waffles, and Ina's menu promises, "If you want this and you don't order it, you will be sad, trust me, very sad."

"It's been an eye-opener for us, that we could serve such a high-quality chicken at breakfast—brunch on the weekends, but it's still our breakfast menu plus a few specials," Pinkney notes. She says the key to the success of the dish is omega-9 canola oil, Nutra-Clear NT [from Bunge], with a fry-life about 60% longer than most oils. "I say, if you're going to eat fried food anywhere, it should be here."

Birds for brunch

In a boutique inn surrounded by the bustle of downtown Lexington, Ky., Jonathan Lundy offers local patrons and business travelers a menu that puts a sophisticated spin on traditional local dishes. Lundy and wife Cara purchased the restaurant space at Gratz Park Inn and opened Jonathan at Gratz Park in 1998.

Here, Lundy menus his Rock Salt Roasted Chicken with Roasted Garlic Mashed Potatoes and Asparagus to great acclaim. (It's $22, including dessert, on the prix fixe brunch menu, and is available for lunch and dinner, as well.) "It's a super-simple dish that's easy to produce. It's reminiscent of fried chicken, but not as heavy," Lundy says. "It's been great for us, and an absolute bottom-line winner."

To prepare, Lundy pulses large rock salt crystals in a coffee mill to produce coarse ground salt. He pats this into the skin of bone-in, skin-on chicken breasts. Given a light dusting of flour, the breasts are quickly pan-seared in olive oil (to get the salt to adhere). Next, Lundy flips the breasts, then places them in the oven. For service, he lays the chicken atop about a cup of mashed potatoes that have been mixed with a tablespoon of garlic purée, adds steamed asparagus that's been tossed in butter and salt, and garnishes the presentation with whole roasted garlic, cherry tomatoes and a sprinkle of Parmesan.

"The dish is slightly salty, boasts a crispy skin, and is nice and easy for people to enjoy," Lundy says.

Jackie Sayet

Duck confit hash with creamy parsley sauce and a poached organic egg is one of Michael Schwartz's brunch offerings at Michael's Genuine Food & Drink.

Ben Fink Photography

Strata

From *Gale Gand's Brunch!* (Clarkson Potter, 2009), by Gale Gand

Yield: 8 servings

5 cups cubed French bread (with crust)
Grated cheese (variations follow)
10 large eggs
1 quart whole milk
1 t. dry mustard
1 t. salt
Filling ingredients (variations follow)

1) Butter 9x13-inch baking dish. Put bread cubes in dish; sprinkle with cheese. **2)** In large bowl, whisk together eggs, milk, mustard and salt; pour egg mixture over bread cubes. Sprinkle filling ingredients over egg mixture; fold in gently. Cover; chill for at least 4 hours and up to 24 hours. **3)** Heat oven to 350°F. Uncover baking dish; bake for 60 minutes, until mixture has puffed up slightly and is golden-brown on top (strata should not shimmy with uncooked custard when pan shaken). Tent dish with foil if top is browning too quickly. **4)** Cool 5 minutes before serving.

Strata variations

- 2 cups grated sharp cheddar, 1 cup crumbled cooked bacon (6-8 strips), 1 cup sautéed sliced white or shiitake mushrooms, 1 cup chopped tomato
- 2 cups Monterey Jack, 1 cup frozen corn kernels, 1 cup cooked broccoli florets, 2 (4½ oz.) cans chopped green chiles (drained), ½ cup shredded cooked chicken
- 2 cups grated Swiss, 1 cups blanched asparagus pieces, 1 cup cubed ham, ½ cup caramelized onion
- 2 cups fontina, 1 cup frozen chopped spinach, 1 cup Italian salami (cut into matchsticks), ½ cup roughly chopped roasted garlic cloves
- 1 cup crumbled blue cheese, 1 cup cooked cubed celery root, 1 cup sautéed sliced zucchini, ½ cup sautéed sliced onions

Jason Weiner, chef/partner of Almond Bar & Restaurant in Bridgehampton, N.Y., finds that not a whole lot of other restaurants in this upscale summer-beach-scene area are doing brunch these days, "because the margins are slimmer [for that day part]. Also, it's a morale killer, since staff work late on Friday and Saturday," he says. "But we do it because we like to do it."

Grilled Quail with Warm Salad of Kuri Squash (or Golden Beets, in season), Pomegranates, Ricotta Salata and Pistachios ($15 as a special) is one of the most unusual dishes on the menu, Weiner admits, but it's there because he really likes quail, especially for bunch. He even featured it at the James Beard House in New York, where he recently prepared Sunday brunch. "We bone the whole bird and marinate it in cherry vinegar plus a bit of honey and sage," he says. "The honey serves as a foil to the tartness of the cherry vinaigrette while encouraging the caramelization of the skin as it grills. Then, we flip and plate it."

The salad is a play on the classic frisée lardon that's typically topped with a poached egg. "Here, it's a salad with frisée and warm bacon vinaigrette dressing. Instead of croutons, we use chunks of roasted red kuri squash in winter or golden beets in the spring." To finish, Weiner toasts pistachios to toss into the mix, sprinkles pomegranate seeds over the top, then grates ricotta salata over all just as the plate is carried out of the kitchen.

Almond in Bridgehampton and a second location in Manhattan menu housemade chicken sausage served two-per-plate to accompany two over-easy eggs, hash browns and ciabatta toast ($17 at brunch). To prepare his chicken sausage, Weiner grinds together dried apples (purchased pre-dried), a bit of chipotle, smoked paprika, a combo of chicken thigh meat and pork fatback, minced onion, minced garlic, plus a smidge of ground ginger to pack into 6-inch-long pork casings. "Then we hang them to dry overnight," he says. "The next day, we hot-smoke them for about an hour-and-a-half at 190°F, then grill and serve them."

Aiming to offer a buffet variety of savory dishes for brunch, Michael Schwartz, chef/owner of Michael's Genuine Food

and Drink, located in the heart of the Miami Design District, created a menu of small plates, figuring that was the best way to go when he opened his eatery three years ago. Duck Confit Hash with Creamy Parsley Sauce and Poached Duck Egg ($9) is a somewhat comforting dish that people feel safe ordering, Schwartz believes. "It piques your interest, even if you're a conservative diner—some folks have never had a duck egg," he says.

Since the restaurant confits quite a lot of duck for the dinner menu, this brunch item is a perfect way to use product that has fallen apart and isn't quite so pretty, Schwartz says. "We take the picked meat from the duck legs and thighs, mix it with sautéed onion, garlic, potato and herbs, form it into little cakes, give them a dusting of flour and then pan-fry."

Tastes like—chicken

A firm believer in using the best products available, Schwartz prepares his Wood Roasted Chicken Salad Sandwich on Toasted Brioche ($8) from Poulet Rouge, an heirloom rustic chicken originally from France. "It's one of the best, and great chicken makes for great chicken, and for great chicken salad, as well. It's a heritage breed of bird with a thinner skin, and it's just what I think chicken should taste like," he says.

To prepare, he seasons the chicken simply with salt and pepper, places a sprig of thyme on each breast beneath the skin, then roasts it whole in a wood-burning stove the night before service. The following morning, he picks the meat and prepares the salad by adding scratch-made mayo, Honeycrisp apples, celery and red onion (all small dice). "It's a very basic recipe, taking advantage of quality ingredients, plus buttery brioche with more butter spread on it, a beautiful piece of local lettuce and a small frisée salad," Schwartz says.

For the definitive word on brunch (plus 100 recipes), many chefs, as well as home cooks, turn to *Gale Gand's Brunch!* (Clarkson Potter, 2009), the latest of Gand's seven cookbooks. As executive chef/partner of Tru, Chicago, for the past 11 years, she has created many a special-occasion brunch, but doesn't offer them weekly at the restaurant.

At the coming-out out party brunch when her book debuted last year, a strata with chicken, Monterey Jack cheese and broccoli was among the offerings. "Chicken strata is my favorite strata—it gets too firm with ham," Gand explains. "It's more tender with chicken, like a savory bread pudding, and as a pastry chef, that texture appeals to me. Plus, it's golden and bubbly because of the cheese."

To prepare the strata, she combines pulled chicken, shredded Monterey Jack cheese, blanched broccoli florets and frozen corn kernels with chopped canned jalapeños, because they're not as hot as fresh ones and they're already seeded.

"I cube stale bread, then prepare the custard from eggs, milk and a bit of dry mustard that makes the cheese taste cheesier, to kind of pop," she says. "Pour the mixture over the cubes of bread, sprinkle all the vegetables and the chicken over the top, then stir in—three stirs and you're done. Cover the dish to soak overnight in the refrigerator. Next morning, bake it for about an hour. It's a great do-ahead dish for a buffet and for big groups."

For additional eye-appeal, Gand dolls it up by preparing and serving it in a white oval gratin dish.

New York-based award-winning journalist Karen Weisberg has covered the issues and luminaries of the food-and-beverage world—both commercial and noncommercial—for more than 25 years.

Joan Garvin on behalf of the James Beard House

Grilled Quail with Warm Salad of Kuri Squash, Pomegranates, Ricotta Salata and Pistachios is on the brunch menu at Almond Bar & Restaurant. Chef/partner Jason Weiner also served it at a recent James Beard House Sunday Brunch.

Herb Enhancement

Add flavor and whimsy to desserts with simple fresh herbs.

By Kathryn Kjarsgaard

Pastry chefs are increasingly using herbs to add sophistication to desserts and reduce their sweetness. From chocolates to cookies and from cakes to brittles, herbs are turning up as ingredient, infusion or decoration.

Santosh Tiptur, executive chef/pastry chef at Co Co. Sala, a chocolate lounge/boutique in Washington, D.C., was inspired to use herbs in desserts when the trend of using them in savory foods was big.

He worked with chefs on the sweet components of their savory dishes, such as salads served with lemon thyme sorbet and tomato tarts with rosemary sorbet.

"Most importantly, I use herbs in desserts to offer exciting flavor," he says. "When chosen correctly, herbs enhance other ingredients in desserts and impart freshness to the overall flavor profile. The fact that many herbs have medicinal qualities is a benefit."

These days, Tiptur says, with the average customer more knowledgeable about food and international cuisine, "Many of our guests are looking for a unique twist on the everyday dessert, which is where our savory desserts have a place."

Elena Clement, CEPC, pastry/culinary specialist for Caldwell Food Group, Washington, D.C., agrees. "As customers are becoming more educated, they realize

This lavender cookie from The Bakery at Sullivan University, cut in a simple scallop pattern, is made from a short dough that includes lavender blossoms.

Kriech-Higdon Photo

there's a freshness to herbs, and using them cuts down on the sweetness. People want smaller portions with a nice amount of flavor. Using fresh herbs adds an extra bang."

A reason for using herbs in desserts might be to help carry through the theme of the meal, says Rob Henry, CPC, executive pastry chef at The Bakery at Sullivan University, Louisville, Ky. "To tie the savory in with the sweet, pastry chefs are using herbs as a twist, for example, to reinforce the hint of rosemary you had earlier, but not in an overwhelming way."

"When I think about dessert, I like to think in bigger, rounder terms of the meal, not just something sweet at the end," says Aaron Brown, baking/pastry instructor at The Culinary Institute of America (CIA) at Greystone, St. Helena, Calif. "I think herbs provide greater depth of flavor to desserts. Pastry chefs are using less sugar in their desserts and relying on the flavors of the ingredients, like fresh ripe fruit or varietal chocolate. Herbs can pair well with these to enhance their specific flavor."

Jill Bosich, CEC, CCE, AAC, owner of Irvine, Calif.-based Cowgirl Cookie Co. and an instructor in the culinary-arts department at Orange Coast College, Costa Mesa, Calif., says using herbs in desserts is not new, but pastry chefs are getting creative and experimenting more with adventurous types of cooking and molecular cuisine.

"They're getting curious. Pastry chefs are getting notoriety now because they are going places they weren't supposed to go, like using saffron, herbs, seeds and smoked salts. There are lots of interesting organic compounds in herbs. Rosemary being somewhat bitter plays well in desserts, and sweets counteract the nature of it being bitter. Using herbs is another color palette for pastry chefs, but it takes an experienced hand to know the boundaries."

Cookies with a twist

Just such an experienced hand manages Cowgirl Cookie Co., which Bosich and her mother have operated since December 2007. The company offers artisan-style, hand-crafted cookies, cakes and bars, as well as special cookie collections.

"We do cookie collections like a designer," says Bosich. "Our newest collection for spring features floral cookies, such as rose, orange blossom and lavender. Sunflower seed and poppy seed cookies or bars are in the line, too. It's called the Wildflower and Seed Collection. The line is based on florals,

The spring cookie collection from Cowgirl Cookie Co. features floral cookies, such as this orange blossom variety.

Tips for using herbs in desserts

Elena Clement, CEPC, pastry/culinary specialist for Caldwell Food Group, Washington, D.C., cautions that the color of herbs can be greatly affected by the cooking process. "You have to be careful of the color of the herb changing when it's cooked. If you steep them for too long, some herbs will get bitter. And basil turns black really fast when it's cooked. It doesn't look good or taste good."

Aaron Brown, baking/pastry instructor at The Culinary Institute of America at Greystone, St. Helena, Calif., says he uses herbs fresh or barely cooked. "In the case of a fruit compote or cobbler, where the fruit is cooked, I need to be very careful that the flavor of the herb does not become too powerful."

According to Santosh Tiptur, executive chef/pastry chef at Co Co. Sala, Washington, D.C., cooking with herbs can be tricky. "If you cook them too much, they tend to get bitter. Some are blanched and then used, and for some, I infuse with respective liquids for a short period, blend them in a blender and then strain through a fine sieve."

Rob Henry, CPC, executive pastry chef at The Bakery at Sullivan University in Louisville, Ky., does not change his cooking process much when cooking with herbs. "You just have to be careful, because some herbs, like rosemary, are potent and can take over if you don't control it."

He adds that he sometimes infuses the herbs in liquid, then chops up a small amount and includes it in the dessert. "I wouldn't put a rose in a truffle, but I would put a rose on a cake."

and we're working with flowers, petals and essences. You can use bark, seeds and flowers. People are open to it. It's a lot of fun."

Bosich was inspired to create the line by looking to the flavors she enjoyed in teas, such as rose petal and orange blossom. When using herbs and flowers, she garnishes the cookies with a bit of the herb or flower to indicate the flavor of the item. The rose cookies are dipped in sugar, a whole rose petal is placed on top, and the cookies are finished with pink crystallized sugar. "We really dress them up so they glisten," she says.

The Bakery at Sullivan University makes a lavender cookie that's popular for weekend parties. "We first made it for a spring tea party. We were asked to create something spring-like, so we took a short dough, put lavender blossoms in it and rolled it out," Henry says. The cookie is cut in a simple scallop pattern, and is not iced or decorated. "It's a hit, and we keep it on the menu year-round."

Elena Clement

Almond Rosemary Shortbread Cookies

Yield: 35 cookies

85 grams almond oil
227 grams butter
142 grams sugar
60 grams brown sugar
368 grams all-purpose flour
3½ grams cinnamon
3 grams salt
120 grams almond flour
10 grams chopped rosemary
8 grams chopped orange zest
AA or sanding sugar, as needed
35 whole almonds, skinned

1) In stand mixer fitted with paddle, cream together almond oil, butter and sugars on low speed. Stop mixer periodically; scrape down paddle and mixing bowl. Mixture should be light in color. **2)** Sift together flour, cinnamon and salt. Add almond flour, rosemary and orange zest. Add flour mixture to creamed mixture. Mix on low until just combined. **3)** Roll dough into 1-inch cylinder; chill. Roll chilled dough in AA or sanding sugar. Slice chilled dough into ¼-inch rounds. Place on sheet pan lined with parchment paper. Press whole almond into top center of each cookie. **4)** Bake at 300°F in convection oven or 325°F in regular oven until edges of cookies are just browned, 12-15 minutes.

Recipe courtesy of Almond Board of California

Clement makes a cornmeal/butter wafer with orange zest and tarragon. "It's a buttery cookie with a hint of orange and added texture from the cornmeal," she says. "It finishes with tarragon for a taste of anise at the end."

Pairing herbs and chocolate

Chocolate is the specialty at Co Co. Sala, where a variety of chocolates are paired with herbs. Some of the most popular are white-chocolate/mint pralines; dark-chocolate/lavender pralines; mint-chocolate/stracciatella gelato; and mint-chocolate cone petit fours.

Elena Clement's rosemary/pecan brittle works because meaty pecans stand up to heavier herbs, such as rosemary.

Tiptur says pairing herbs and chocolate is not a new trend but is mostly practiced by artisan chocolatiers and confectioners rather than in the mass market. "But lately there's been an increase in using herbs, especially in chocolates," he says.

According to Henry, chocolate confections such as bonbons and truffles helped herbs explode onto the pastry scene. "Pastry chefs are using hot chilies, rosemary and green teas in truffles. You make a ganache of equal parts cream and chocolate, then infuse it with an herb like hot chili, curry powder, rosemary, tarragon or any herb or combination of herbs."

Cakes, brittles and other pastries

Rosemary/pecan brittle is one of Clement's favorite desserts with herbs. "I created it for a presentation I did in the winter," she says. "I thought all those ingredients worked well together, and brittle is nice for the holidays. And, pecans are meaty and can take on heavier herbs like rosemary really well."

She says thyme and tarragon can also be used in the brittle recipe. "You can change up the herb with different nuts, as well. Cashews would go well with tarragon and thyme because they are fatty. Tarragon is a lot more versatile than people think."

Clement, who was previously an associate instructor at Johnson & Wales University in Denver, says the first time she used herbs in a dessert was when Thomas Keller visited the university and she made a strawberry/thyme trifle. "It went with the flow of the menu, and it was spring, so it made sense to have fresh herbs in a dessert." She served it with lemon thyme/poppy seed pound cake.

Some of the specialty desserts made with herbs by the CIA's Brown include fruit cobbler with thyme, sorbet with lemon verbena and warm cherry salad with thyme served as a layer in a trifle. "I love herbs with fruit," he says. "Especially stone fruits like peaches, plums and cherries. We have a huge fresh herb garden here at Greystone with a wide variety of herbs, and I also grow herbs at home."

At Co Co. Sala, Tiptur makes strawberry shortcake with basil cream and white-chocolate/lemongrass rice pudding with green tea crème brûlée and pineapple/kaffir-lime-leaf compote. "Basil and strawberry is a great combination, and strawberry shortcake is an American favorite," he says. "For the rice pudding, I wanted to go with Asian flavors, so I decided to use lemongrass and kaffir lime leaves."

Henry makes rosemary olive oil polenta cake with blueberry and cherry compote. "I replaced some of the fat with olive oil and infused the olive oil with rosemary," he says. "I serve it with a fresh berry compote. The rosemary brings out a taste you wouldn't expect in a dessert."

Instead of the typical lemon sorbet used as a palate-cleansing course, Henry says pastry chefs are pairing lemon and basil or orange and lavender in sorbets. "It's still a little savory, but more on the sweet side. Pastry chefs have grabbed onto that same concept with ice cream, cakes, cookies and mousses."

The trick, he says, is to find the right balance and not overwhelm the dish with the herb. When done right, the result is a sweet—and savory—surprise. "You take orange or lemon mouse, add rosemary, and it adds a whole new dimension."

Kathryn Kjarsgaard is a freelance food writer based in Forest Park, Ill.

This lemon/basil sorbet is an example of pastry chefs pairing herbs with sorbets to give the sorbet a savory accent.

Kriech-Higdon Photo

Versatile Seafood

A wealth of flavor on the plate awaits those who craft dishes from fish and shellfish.

By Kay Orde

It's no wonder that chefs like to create menu items with seafood. A rich source of flavor and variety is in store for those who embrace the many ways that seafood can be prepared for all parts of the menu. Here we offer a sampling, from a sea bass in a parchment-paper box to littleneck clams swimming in a fragrant broth.

Soy/Ginger Sauce for Marinated Crab Claws

Frank Stitt, Executive Chef/Owner
Highlands Bar & Grill
Birmingham, Ala.

Yield: 4 cups

3 cups mayonnaise
¼ cup honey
¼ cup Kikkoman soy sauce
3 T. ginger juice*
2 T. lemon juice
2 T. lime juice
Hot sauce, as needed
Black pepper, as needed

Method: In mixing bowl, whisk together mayonnaise, honey, soy sauce, ginger juice, lemon juice and lime juice. Season

with hot sauce and pepper, adding more lime juice or soy sauce, to taste. Serve with fresh blue crab claws that have been tossed with lime juice, parsley, olive oil, salt and pepper.

*To make ginger juice, peel and grate 4-oz. piece fresh ginger. Press grated ginger in small strainer to express juice.

Origami Sea Bass with Shiitake Mushrooms

Chris Yeo, Chef/Owner
Straits
San Francisco

Yield: 1 serving

1 (6 oz.) Chilean sea bass
6 pieces red bell pepper, julienne

Mushroom Council

Chicken of the Sea

6 pieces green bell pepper, julienne
3 shiitake mushrooms, julienne
12 pieces ginger, julienne
9 pieces dried longan
12 pieces wolfberry
Dash white pepper
2 oz. Origami Sauce (recipe follows)
½ t. sesame oil

Method: Place sea bass in a pre-assembled parchment-paper box. Place peppers, mushrooms, ginger, longan, wolfberry and white pepper directly on top of sea bass, in that order. Pour origami sauce directly on top of fish; drizzle sesame oil around fish. Put top of parchment box back on; microwave on high 4 minutes.

Origami Sauce

3 liters Shao Win cooking wine
24 oz. Three Crabs fish sauce
24 oz. water
2 cups granulated sugar

Method: Combine cooking wine, fish sauce, water and sugar; blend thoroughly.

Pink Salmon Shepherd's Pie

Peter Robson, Chef
Mesa College
San Diego

Yield: 28 (6 oz.) servings

3 T. olive oil
1 cup diced carrots
1 cup diced celery
1 cup diced onions
1 cup dry white wine
1 (40 oz.) pouch Chicken of the Sea® Boneless Skinless Pink Salmon
1 lb. shredded Swiss cheese
4 lbs. cooked sweet potatoes
1 cup whipping cream
1 cup salted butter

Method: Heat olive oil in sauté pan until hot. Add carrots; sauté 1 minute. Add celery; sauté 1 minute. Add onions; sauté until onions are translucent (3-5 minutes). Deglaze with white wine; reduce by half. Add salmon; put in bottom of ½ steam table pan. Top salmon with Swiss cheese. Whip sweet potatoes with cream and

butter until smooth. Place on top of Swiss cheese. Bake in 350°F oven 30 minutes, or until potatoes are golden-brown.

Oyster House Garlic Clams

H. Edwin Cross, Executive Chef/Owner
Milford Oyster House
Milford, N.J.

Yield: 1 appetizer serving

1 dozen littleneck clams, scrubbed
1 T. chopped Christopher Ranch heirloom garlic cloves
2 fresh basil leaves
2 T. butter
1 cup dry white wine

Method: Combine clams, garlic, basil, butter and wine. Boil 5 minutes or until clams open. Serve clams and broth in large bowl.

Recipe courtesy of Christopher Ranch

Lobster and Melon Salad

Bret Skiva, Culinary Student
Le Cordon Bleu College of Culinary Arts
Las Vegas

Yield: 4 servings

3 cups Dole fresh frozen mixed melon chunks, thawed, drained
1½ cups watermelon, peeled, balls or cut in ¾-inch cubes
1½ cups Crenshaw or cantaloupe, peeled, balls or cut in ¾-inch cubes
12 oz. lobster or large shrimp, cooked, shelled, cut in ½-inch pieces
¼ cup blood orange juice
¼ cup balsamic vinegar
2 T. olive oil
2 T. honey
10 mint leaves, chopped
5 basil leaves, chopped
Baby mixed greens, as needed

1) In large bowl, combine melon chunks, watermelon, Crenshaw or cantaloupe and lobster; refrigerate. **2)** In small saucepan, over medium heat, combine blood orange juice and vinegar; reduce by half. Cool. Stir in olive oil and honey. Drizzle over melon/lobster. Add mint and basil; mix gently. **3)** Serve over mixed greens.

Dole Food Company, Inc.

Phillips Foods

Crab Cake Sliders with Dijon Roasted Garlic Aïoli

Yield: 4 sliders

4 Phillips Signature Crab Cake Minis
4 mini burger buns
1 oz. Dijon Roasted Garlic Aïoli (recipe follows)
2 Roma tomatoes, sliced
4 slices sweet pickles
Lettuce, shredded

Method: Cook crab cakes according to package directions. Toast buns; spread with Dijon roasted garlic aïoli. Place tomato, sweet pickle, lettuce and crab cake on bun.

Dijon Roasted Garlic Aïoli

1 head roasted garlic, cloves removed, peeled
1 cup mayonnaise
Salt and pepper, to taste

Method: Purée garlic in food processor. Add mayonnaise; process until smooth. Season to taste with salt and pepper. Store in refrigerator.

Recipe courtesy of Phillips Foods

Guess What's Coming to Dinner

Versatile beer is proving the ideal companion for dishes from butter-poached halibut cheeks to spinach egg drop soup.

By Suzanne Hall

Garrett Oliver, brewmaster at Brooklyn Brewery, has selected beers for more than 600 beer dinners he has hosted at venues around the world. This dinner took place the evening of the day he first brewed Hopfen-Weisse with G. Schneider & Son at the Schneider Bierstube at their brewery in Kelheim, Germany.

G. Schneider & Son

In a recent issue of *Food & Wine*, Sang Yoon, owner/chef of Father's Office, Los Angeles, offered several of his best recipes and suggested pairing each one with a Belgian ale. To accompany his Thai Ceviche with Coconut, for example, he recommended Tripel Karmeliet—a creamy and velvety, yet crisp and clean ale made from wheat, oats and barley from Brouwerij Bosteels in Buggenhout. He paired his Spinach Egg Drop Soup with Saison Dupont, a bright, snappy and yeasty brew from the Dupont Brewery in Tourpes-Leuze. To drink with his Braised Pork with Shishito Peppers, he chose Rodenbach, a sweet and sour Flemish red from the Rodenbach Brewery in Roselare.

Why Belgian ales with Asian dishes? Yoon told writer Emily Kaiser, "The range of flavors in Asian cuisine is so broad. Belgian ales have the range to match."

That versatility applies to other styles of beer, as well. Heavily roasted grains can make a beer taste like chocolate or coffee, making it a good match for desserts. If the beer has a lot of bitterness, it will stand up well to spicy foods. Caramelized flavors in beer pair well with steaks and roasted meats. Sour

browns or sour porters also have their place on the menu.

"They're a good match with a dish like sauerbraten," says Sean McMullen, manager (and former chef) of The Horse & Plow at The American Club in Kohler, Wis. "We offset the sourness in the dish with root vegetables, so it isn't too overwhelming. At first the guests didn't understand, but then they got the affinity of the dish and the beer."

Garrett Oliver, brewmaster at Brooklyn Brewery in Brooklyn, N.Y., says most any kind of food can be matched with beer. "As much as I love wine, it has some problems with foods, from eggs to artichokes. Beer is far more versatile. It has a far wider range of flavors than wine does. This drives its superior matching ability."

Beer dinners

Recognition of this versatility by chefs as well as brewmasters is evidenced by the popularity of beer dinners, both in casual and upscale dining rooms. At The Horse & Plow, the menu features casual pub fare and the beer list has about 100 beers, including local, regional and microbrews, and international selections. Each year, the restaurant hosts a half-dozen beer dinners, where chef Ulrich Koberstein, The American Club's culinary director, McMullen and several other staff members get together to select the beers and plan a five-course dinner or a three- or four-course lunch menu. The beers are of the "top-shelf" variety and all from the same brewery, and the food is created to complement them.

Kohler Co.

A half-dozen beer dinners a year are on tap at The Horse & Plow at The American Club, where beers are selected by staff and food is created to complement them. Here, chicken salad on a pâte à choux roll is served with a chef-selected beer.

"Since we select the beer first, we can make adjustments to the recipes, as necessary," Koberstein says. He likes the group approach to planning the menu. "It makes us more creative."

When planning their beer-dinner menus, staff don't hesitate to think outside the box. They've served a Waldorf salad made with arugula, jicama, orange segments and toasted walnuts topped with buttermilk dressing paired with Wisconsin Cran-bic, a special brew from New Glarus Brewing Co., New Glarus, Wis., made from indigenous yeast and cranberries, and aged in oak barrels. For another dinner, they paired Snake Dog IPA, an India pale ale style beer with light citrus flavors from Flying Dog Brewery in Frederick, Md., with fire-roasted-tomato/chipotle soup with grilled crostini and cracked coriander.

For a beer-dinner entrée, the chefs prepared cocoa, coffee and peppercorn-rubbed New York strip with caramelized Vidalia onion, black garlic and a grilled baguette to serve with Peruvian Morning, an imperial stout style beer that has coffee added and is fermented in bourbon barrels. The beer is produced by Central Waters Brewing Co., Amherst, Wis.

Hooked on flavor

There is no box when it comes to pairing beer with food, and while there are no rules to speak of, there are some guidelines. Oliver at Brooklyn Brewery selects beers for beer dinners at venues around the world. As a brewmaster, he prefers to have the chef submit the menu, then he chooses the beers.

The first thing he looks for is balance. "You don't want the food tackling the beer, or vice versa," he says. "Then I look for what I call the 'flavor hook'—the part of the beer's flavor that links up and harmonizes with particular flavors and aromas in the food. Beer can often do contrast and harmony equally well, and at the same time."

As an example, he pairs a porter, a dark ale using roasted malts, with a black bean soup to create a harmony of the smoky, earthy black bean flavors with the smoky, coffee-like roasted malt flavors. Bitterness and carbonation provide cutting power and contrast, especially if the soup is spicy. Hop aromatics combine well with cumin and cilantro. "So this great pairing will work on several levels," Oliver says.

At a beer dinner at New York's Per Se, Oliver paired Brooklyn Brewery's Brooklyner-Schneider Hopfen-Weisse with butter-poached Nova Scotia lobster

A Perfect Pairing

Meet the "beer chef." That's what Bruce Paton, Oakland, Calif., calls himself, and with good reason. He has planned and participated in hundreds of beer dinners and other beer events since he first got interested in pairing beer and food while working at a pub more than a decade ago. Until it closed last year, he hosted many beer dinners at the Cathedral Hill Hotel in San Francisco, where he was executive chef.

Most of Paton's dinners begin with an hors d'oeuvre reception, served with a compatible beer, followed by a talk by the guest brewmaster. A three- or four-course meal, each course paired with a beer, follows.

Here's a sample beer-dinner menu, presented by Paton at the Cathedral Hill Hotel in May 2009, featuring the classic and contemporary beers of Duvel Moortgat USA, Cooperstown, N.Y.

Following an hors d'oeuvre reception served with Maredsous Blonde beer, the following courses were served:

First course—Butter-Poached Halibut Cheek, Truffle Nage and Pea Tendrils, served with Ommegang Ommegeddon beer
Pairing note: Ommegeddon is made in the style of Belgian Wild Ales and is meant to be a little bit sour. This beer exhibits flavors of tart lemon with a nice dry, clean finish, so seafood is a natural pairing. The butter-poached halibut cheeks are rich, and the lemon notes in the beer bring up the sweet sea flavors. The tartness also cuts through the butter in the truffle nage and cleans the palate. The pea tendrils provide a little sweetness to tone down the hops in the beer.

Second course—House-Cured Duck Prosciutto, Confit of 20th-century Pear, Cambozola Cheese and Micro Celery, served with Duvel beer
Pairing note: A strong pale ale from Belgium, Duvel has sweet flavors of fruit coming from the yeast. The beer cuts through the rich, strong flavors of the blue cheese, the pears add to the fruitiness of the beer and the prosciutto provides the balance of flavors with salt and umami.

Third course—Slow-Braised Shoulder of Marin Sun Farms Grass-Fed Goat, Confit of Fingerling Potatoes and Artichoke in Meyer Lemon Vinaigrette, served with Houblon Chouffe beer
Pairing note: A Belgian IPA that has sweet beginnings and a bitter note in the finish, this style of beer calls for a rich, flavorful dish that can stand up to it. Braised goat shoulder packs a lot of flavor, and artichokes tame hop bitterness.

Fourth course—Stroll Down Chocolate Lane, served with Ommegang Chocolate Indulgence
Pairing note: This beer brings flavors of chocolate and coffee along with some bitterness in the finish. This pairing is pretty easy, because an assortment of chocolate desserts is a natural partner for this beer. The sweet desserts quell the bitterness in the beer and amplify the chocolates' notes.

with confit of fennel bulb, rainbow Swiss chard, niçoise olive tapenade and mousseline au citron. The medium-bodied, lightly crisp beer, which has a long aftertaste, was a collaboration of Brooklyn Brewery and Schneider Weissbier Brewery in Kelheim, Germany.

Oliver prefers that dinner menus be kept to four or five courses, which avoids overfeeding guests and overwhelming the kitchen. Similarly, he suggests keeping the number of guests in line with what the staff and kitchen can handle.

In general, he says, the pour should be 5-6 ounces, and "quality glasses are essential." If you don't have good goblets, use white wine glasses. Also important is to have a brewmaster or other knowledgeable person on hand to briefly discuss the beers and answer questions.

You don't want to let the evening bog down, though. Beer dinners should be fun. And, they can be profitable, not necessarily from a monetary point of view but as good promotion for your beer list and your restaurant.

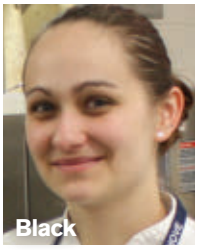
Suzanne Hall has been writing about chefs, restaurants, food and wine from her home in Soddy Daisy, Tenn., for more than 25 years

At a beer dinner at the Cathedral Hill Hotel in May 2009, Bruce Paton served this slow-braised shoulder of Marin Sun Farms grass-fed goat, confit of fingerling potatoes and artichoke in Meyer lemon vinaigrette paired with Houblon Chouffe beer.

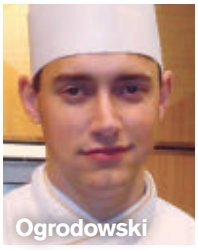
Bruce Paton

A TOAST

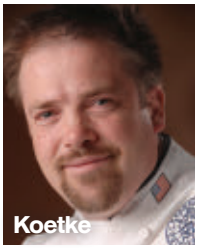
. . . to the outstanding contributors of the culinary world and beyond.


Black

Ashley Black, instructor, EHOVE Career Center, Milan, Ohio, a member of ACF Sandusky Bay Area Chefs Chapter, was named Chef of the Year for her chapter at its 10th annual Scholarship Dinner held at Sawmill Creek Resort, Huron, Ohio, in February.


Ogrodowski

Joshua Ogrodowski, CC, a 2009 graduate of Johnson & Wales University, Providence, R.I., and a member of ACF Professional Chefs/ Cooks Association of Rochester, won first place in *Vegetarian Times* Chefs' Challenge's Best Appetizer category in January for his Bruschetta with White Bean Paste, Tomato Chutney and Reduced Balsamic Glaze. The recipe was judged on originality, healthfulness, taste, ease of preparation and presentation.


Koetke

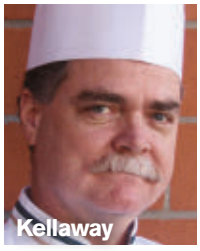
Christopher Koetke, CEC, CCE, MBA, dean of The School of Culinary Arts at Kendall College, Chicago, a member of ACF Windy City Professional Culinarians Inc., received the inaugural Award for Excellence in Culinary Education from the Foodservice Educators Network International (FENI), Feb. 14, at its 12th annual Summit in Chicago. The award recognizes Koetke's accomplishments and leadership in the foodservice-educator community, as well as his impact on the field of culinary education.

Kalanty

Michael Kalanty, CEPC, CCE, chef-instructor, California Culinary Academy, San Francisco, a member of ACF San Francisco Chapter, received the 2010 Gourmand World Cookbook award for "Best Bread Book in the World" at the Paris Cookbook Fair, Paris, Feb. 11, for *How To Bake Bread: The Five Families of Bread*® (Red Seal Books, 2009). Awards were presented in 60 categories, and 8,000-plus entries came from more than 100 countries.

Rotz

Jeffrey Rotz, CEC, CCE, AAC, culinary educator, Lake County Schools, Eustis, Fla., a member of ACF Gulf to Lakes Chefs & Cooks Association Inc., received his chapter's President's Award Feb. 8 at the chapter's monthly meeting held at Marion Technical Institute, Ocala, Fla., for his outstanding commitment to the community and the culinary profession.


Kellaway

David Kellaway, CMC, a member of ACF National Chapter, has been named managing director of The Culinary Institute of America (CIA), San Antonio campus. In addition to having taught at the CIA's flagship campus in Hyde Park, N.Y., he has spent the last 15 years as executive chef/director of culinary operations for several Las Vegas destinations.

Cutino

Bert Cutino, CEC, AAC, HBOT, HOF, chef/co-founder, The Sardine Factory/ Cannery Row Company, Monterey, Calif., served as dinner chairman for the 10th year at the Panetta Institute's annual Jefferson-Lincoln Awards fundraising event, "Evening to Honor Lives of Public Service," held at The Inn at Spanish Bay, Pebble Beach, Calif., Nov. 7. **Leon Panetta, HAAC,** director of the Central Intelligence Agency, Washington, D.C., who co-directed the Institute with his wife for 10 years, attended the event, as did **Ferdinand Metz, CMC, WGMC, AAC, HOF,** president emeritus, The Culinary Institute of America (CIA), Hyde Park, N.Y., a member of Mid Hudson Culinary Association. ACF chefs who cooked for the event, in addition to Cutino, are: **John Hui, CEPC, AAC,** corporate pastry chef, Pebble Beach Resorts, Pebble Beach, Calif., a member of ACF Chefs Las Vegas; **Karl Staub,** executive chef, Seascape, Aptos, Calif., a member of ACF Monterey Bay Chapter; **Thomas Vaccaro,** associate dean for curriculum and instruction for baking/pastry arts at the CIA, a member of ACF Professional Chefs Association of South Jersey; and **Jacques Wilson, CEC, AAC,** executive chef, El Camino Hospital, Mountain View, Calif., a member of ACF Monterey Bay Chapter.

Panetta

NCR wants to hear from you

Have you or a colleague recently received an award or promotion? Send your news and a high-resolution headshot to ncr@acfchefs.net.

ACF New York Wine Country Chefs, founded summer 2002, hosted its first-ever practical exam Jan. 16 at Cornell University, Ithaca, N.Y. Nine chefs from the Finger Lakes region attended, testing for certification levels from certified sous chef (CSC) to certified executive chef (CEC). Four chefs passed the CEC exam. Pictured are judges Mark Wright, CEC, AAC, far left, Noble Masi, CEPC, CMB, AAC, HOF, second from left, and Fritz Sonnenschmidt, CMC, AAC, HOF, center, with Steven Miller, CEC, CCA, chapter president, and Barbara Zimet, far right, chapter secretary and test administrator.

Indiana chefs cook for a cause

More than a dozen ACF Chefs of Northwest Indiana members and several culinary students put on their toques for a good cause at Avalon Manor, Hobart, Ind., Jan. 28. Chefs cooked at eight stations during Adventures in International Cuisine, a fundraising event to benefit Northwest Indiana Adult Guardian Services and the chapter's scholarship fund. More than 130 guests attended and enjoyed cuisine samplings from Asia, the Caribbean, France, Germany, Italy, Mexico and Spain. More than $2,500 in scholarship funds was raised, and several thousand dollars was raised for Guardian Services, which provides guardianship services for incapacitated adults residing in Northwest Indiana.

Chef volunteers at Adventures in International Cuisine from left to right: Timothy Merkel; Joseph Trama, CEC; and Hugo Pera.

Chicago chefs present annual honors

ACF Windy City Professional Culinarians Inc. held its 6th Annual Awards Dinner Gala Feb. 7 at Gibsons Bar and Steakhouse, Chicago. Two hundred guests attended the sold-out event, which is the chapter's largest annual fundraiser. More than $12,000 was raised to fund scholarship initiatives and educational programming. The gala celebrated the chapter's main areas of focus: education, scholarship and certification.

ACF Windy City Professional Culinarians Inc. presented Joseph D'Alessandro, front row, left, with its President's Award, Feb. 7. Chefs from left to right, Robert Walter, CEC, CCA, John Reed, CEC, CCA, and Linda Rosner, CEC.

Cordon d'Or award winners announced

Winners of the 2009-2010 Cordon d'Or-Gold Ribbon Culinary Academy Awards will be honored April 30 at The Don CeSar, St. Petersburg, Fla. The Cordon d'Or—Gold Ribbon program was established in 1985 in Europe and has been in the U.S. since 1990, according to Noreen Kinney, president. This year's honorees include:

Academy of the Culinary Arts

- **Culinarian of the Year award:** Thomas Macrina, CEC, CCA, HGT, AAC, executive chef, Desmond Great Valley Hotel and Conference Center, Malvern, Pa.; ACF Philadelphia Chapter
- **Culinary Entrepreneur award:** Candy Wallace, founder/executive director, American Personal & Private Chef Association, San Diego; ACF National Chapter
- **Chef Educator award:** Mary Petersen, president, The Center for the Advancement of Foodservice Education, Annapolis, Md.

Cookbooks and Culinary Arts—Culinary Literature

- **Culinary Reference award for *The Chef's Répertoire* (American Technical Publishers, 2010);** and **Special Merit Award for Culinary Website/Blog for www.chefgui.com:** Gui Alinat, CEC, chef/owner, Elite Events Catering, Tampa, Fla.; ACF National Chapter
- **Culinary Textbook award for *The Culinary Professional* (Goodheart-Willcox Publisher, 2010):** John Draz, CEC, CCE, executive research chef, Ed Miniat, Inc., South Holland, Ill.; ACF Windy City Professional Culinarians Inc.; and Christopher Koetke, CEC, CCE, dean of The School of Culinary Arts, Kendall College, Chicago; ACF Windy City Professional Culinarians Inc.

For the complete list of 2009-2010 award winners, visit www.cordondorcuisine.com.

2010 American Academy of Chefs Hall of Fame Inductees

"The Culinary Hall of Fame was unanimously accepted by the Academy members. Its concept is to honor those men and women who, because of their outstanding attributes, have won the respect and love of their professional guild. Therefore, they are so honored by their peers as a positive reflection to all those in this profession who seek achievement!" —*Hermann G. Rusch*

Donald Antinore, CEC, CCE, CCA, AAC, executive chef, Hospitality Solutions Consulting, Le Roy, N.Y.; ACF Professional Chefs/Cooks Association of Rochester

Jim Douglas, CEC, CCE, AAC, retired, Marysville, Wash.; ACF Washington State Chefs Association

Bernard Urban, CEC, AAC, chef ambassador, Ben E. Keith Foods, Houston; Texas Chefs Association

Posthumous HOF Induction

Noel Cullen, Ed.D., CMC, AAC (1948-2002); ACF National President, 1997-2001

Honorary HOF Induction

Frederick Dame, HAAC, HBOT, director, Icon Estates Wine, San Francisco

Honor Society of the American Culinary Federation

2010 American Academy of Chefs Award Recipients

Joseph Amendola Award

John Hui, CEPC, AAC, corporate pastry chef, Pebble Beach Resorts, Pebble Beach, Calif.; ACF Chefs Las Vegas

The Joseph Amendola Award is presented to a pastry chef or master baker who has devoted his or her career to the profession and to the mentoring of future pastry chefs. The award was established in memory of Joseph Amendola, CEPC, CCE, AAC, HOF (1920-2008).

Chair's Medal

John Kaufmann, CEC, AAC, retired, Antioch, Ill.; ACF Chicago Chefs of Cuisine Inc.

The AAC Chair's Medal is given to an Academy Fellow who has demonstrated exemplary dedication and made outstanding contributions to the culinary profession, maintained the highest standards and ideals of the AAC and worked to ensure excellence among future culinarians.

Chef Good Taste Award

Friedrich Gitschner, CMC, AAC, chef/owner, Gitschner's Productions, Houston; ACF Professional Chefs Association of Houston

The AAC presents the Chef Good Taste Award to an Academy Fellow who has been actively involved in furthering the culinarian's greatest achievements and upholding the traditions of classical cuisine.

Lawrence A. Conti, CEC, AAC, HOF, Chair's Achievement Award

Anthony Graffeo, CEC, AAC, function cook, Eastern Yacht Club, Marblehead, Mass.; ACF Epicurean Club of Boston

This award is given to an Academy Fellow who is dedicated to the AAC and the culinary profession. This active AAC and ACF member makes the advancement of both organizations a priority, and has achieved success in both business and culinary arts.

Sharing Culinary Traditions Award

Michael Garbin, CEC, AAC, executive chef, Union League Club of Chicago, Chicago; ACF Windy City Professional Culinarians Inc.

The AAC presents the Sharing Culinary Traditions Award to an Academy Fellow who has demonstrated unwavering dedication to the education of future culinarians.

John D. McLaughlin Award

Roland Schaeffer, CEC, AAC, HOF, retired, St. Augustine, Fla.; ACF Pittsburgh Chapter

The Lt. Gen. John D. McLaughlin Trophy is presented annually to an individual of high honor, distinction and involvement in the culinary field. The award was established in memory of McLaughlin, who was instrumental in bringing professional recognition to the American executive chef.

IN MEMORIAM

We mourn the passing of our fellow culinarians, who meant so much to the industry and to the American Culinary Federation.

Jane M. Ballou
ACF Arrowhead Professional Chefs Association

Michael Caracappa, CEC
ACF Professional Chefs of Northeast Pennsylvania

Danny Gomez
ACF Rio Grande Valley Chapter

Laszlo Imri, AAC
ACF Chefs de Cuisine Society of Oregon

Jacques Von Wunsch, AAC
ACF Professional Chefs Association of Houston

ACF 2010 Northeast Region Award Winners

Congratulations to the following winners from the 2010 ACF Northeast Regional Conference held at Hershey Lodge, Hershey, Pa., March 13-15. The recipients will compete for national titles against their winning regional counterparts at the 2010 ACF National Convention in Anaheim, Calif., Aug. 2-5.

The award recipients listed below were recognized for their outstanding contributions and goodwill.

Chef of the Year

Sponsored by Unilever Foodsolutions

Michael Matarazzo
Executive Chef
Bear Mountain Inn
Bear Mountain, N.Y.
ACF National Chapter

Pastry Chef of the Year

Sponsored by Splenda®

Jennifer Kopp, CEPC
Pastry Chef
Chevy Chase Club
Chevy Chase, Md.
ACF Nations Capital Chefs Association

Chef Educator of the Year

Maureen Costello-Garfolo, CEC, CCE
Chef-Instructor
Le Cordon Bleu Institute of Culinary Arts in Pittsburgh
Pittsburgh
ACF Pittsburgh Chapter

American Academy of Chefs

The American Academy of Chefs gave a $1,000 grant to the Northeast Region Student Team Regional Champion, **ACF Chefs and Cooks of the Catskill Mountains/State University of New York at Delhi,** to assist the team with expenses to travel to the national competition at the 2010 ACF National Convention in Anaheim, Calif., Aug. 2-5.

The American Academy of Chefs and ACF Philadelphia Chapter each donated $3,000 to ACF Culinary Team USA.

Hermann G. Rusch Chef's Achievement Award

Americo DiFronzo, CCE, AAC
Executive Chef
American Food Systems, Inc.
Burlington, Mass.
ACF Epicurean Club of Boston

Chef Professionalism Award

Sponsored by Minor's®

Douglas Patten, CEC, CCA
Corporate Executive Chef
Flik International/Compass Group
Rye Brook, N.Y.
ACF Epicurean Club of Boston

Student Chef of the Year

Sponsored by Custom Culinary, Inc.

Corey Siegel, CC
Student
The Culinary Institute of America
Hyde Park, N.Y.
ACF of Greater Buffalo New York

Baron H. Galand Culinary Knowledge Bowl

Sponsored by American Technical Publishers

Westmoreland County Community College
ACF Laurel Highlands Chapter
Carol Baier, Ellen Cervone, Rebecca Hawk, Dianne Palmieri, Allison Yeagley; Cindy Komarinski, CCC, CCE, coach

Student Team Regional Championship

Sponsored by R.L. Schreiber, Inc.

ACF Chefs and Cooks of the Catskill Mountains
State University of New York at Delhi
Julie Hernandez, Kenneth Liranzo, Joseph Michaud, Mike Specioso, Sarah Thurgood; Victor Sommo, CSC, coach

Chapter of the Year

ACF Rhode Island Chapter

Chapter Achievement Awards

ACF Capital District—Central New York
ACF Columbus Chapter
ACF Epicurean Club of Boston
ACF Pittsburgh Chapter
ACF Rhode Island Chapter

ACF President's Medallions

Robert Forquer, CEC, AAC culinary-arts instructor, Commonwealth Technical Institute at the Hiram G. Andrews Center (HGAC), Johnstown, Pa.; ACF Conemaugh Valley Culinary Association

Thomas Hannum, CEC, safety manager, DuPont Hospitality, Wilmington, Del.; ACF First State Chefs Association

Brian Peffley, CEPC, CCE, pastry instructor, Lebanon County Career and Technology Center, Lebanon, Pa.; ACF Harrisburg Chapter

Ka-Ron Thomas, executive chef, The International Culinary School at The Art Institute of Philadelphia, Philadelphia; ACF Philadelphia Chapter

Cutting Edge Award

Maria Campbell, CEC, chef-instructor, The International Culinary School at The Art Institute of Philadelphia, Philadelphia; ACF Philadelphia Chapter

Mark Kent, CEC, operations manager, University of Akron, Akron, Ohio; ACF Akron-Canton Area Cooks and Chefs Association

Linda Musch, CCE, AAC, chef-instructor, Chariho Area Career and Technical Center, Wood River Junction, R.I.; ACF Rhode Island Chapter

Chef on "First"

By Kay Orde

Learned

When those in foodservice discuss The Balsams Grand Resort Hotel, one name is certain to come up in the conversation: Phil Learned, CEC, AAC, HOF. That's because Learned, 83, spent nearly 40 years at the resort in Dixville Notch, N.H., finally retiring in 2005 at the age of 79. He had served as executive chef from 1966 to 1977, and was then director of food services and a managing partner.

But he might be equally well-known for two "firsts" in New Hampshire. Learned was the first certified executive chef in the state, and he created its first apprenticeship program.

"I pursued certification because I realized how important it is to a chef's career, and to set an example for New Hampshire chefs," Learned says. But it's the latter, undoubtedly, that separates Learned from the crowd. He was inducted into the American Academy of Chefs Culinary Hall of Fame in 2009, and now says: "I think the apprenticeship program prompted this honor more than anything else I did."

The program began when Learned recognized the need for a reliable culinary staff that could operate with a high degree of professionalism. The answer? Train them yourself. So, in 1978, The Balsams adopted the National Apprenticeship Training Program for Cooks and Pastry Cooks. Today, the program requires three years of training and apprentices can simultaneously earn an associate degree from White Mountains Community College in Berlin, N.H.

"Apprenticeship is most important to the food industry, and in my view, produces excellent chefs who never stop learning," Learned says. He notes many good examples of the success of apprentice shop training, including Ferdinand Metz, CMC, WGMC, AAC, HOF, who became president of The Culinary Institute of America, and the late Anton Flory, CMC, WGMC, AAC, one of the first six master chefs certified in the U.S.

"Anton Flory was an absolute gentleman and a great chef," Learned says. "He was the kind of man who made us all proud to be chefs."

Learned is quick to point out that no one achieves such an excellent apprenticeship program alone. "A lot of credit goes to the cooperation of my managing partners at The Balsams, Warren Pearson and Steve Barba," he says. He also credits chefs at The Balsams who contributed greatly to the program, including Charles Carroll, CEC, AAC, executive chef at River Oaks Country Club, Houston, who was The Balsams executive chef for 13 years, and Wilfred Beriau, CEC, CCE, AAC, department chair, culinary arts, Southern Maine Community College, South Portland, Maine, who was chef de cuisine at The Balsams from 1980 to 1984.

He also commends the board of directors of the Balsams Culinary School: Steve Learned, CCC; Gary Sheldon, CEC, AAC; Brian Coffey, CEC, AAC; Kevin Shyne, School to Work program; Rick Tillotson, Tillotson Corp.; Katharine Eneguess, president, White Mountains Community College; Uwe Roggenthien, general manager, The Balsams; Roland Henin, CMC, CCE, AAC; Noble Masi, CEPC, CMB, AAC, HOF; and Anton Flory, CMC, WGMC, AAC.

It's fortunate for those young people who have gone through the apprenticeship program that Learned made foodservice his career, but he was not convinced from the beginning that the culinary life was one he should pursue. He spent six years in the military, including three in the U.S. Marines, enlisting in 1943 at the age of 17 for the duration of the national emergency. He served in the U.S. Army from 1951 to 1954, and spent about 14 months in Korea. "This was when I decided that I didn't want to make the U.S. military my career," Learned says. Fortunately, he had a fallback plan, and went to work for his grandfather, Charles, whom, he says, was "a great cook."

Learned soon realized that a fact true today was true back then: The demand for cooks in the U.S. exceeds the number of qualified cooks—hence, his efforts to achieve certification and promote apprenticeship. But that wasn't all. He decided that his colleagues needed a place where they could support each other.

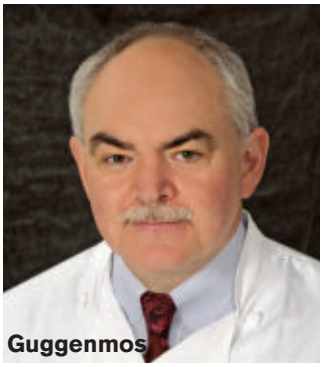
"I founded ACF Chapter of Northern New Hampshire so that the wonderful chefs in the state could share their knowledge and bond," he says. "We included others in the foodservice industry, such as bar managers and dining-room managers, and we held continuing-education seminars. We met at a different property each month, and each property tried to outdo the others. They were great meetings."

But these days, Learned, who lives in Andover, Maine, is firmly focused not on the past but on the present and the future. He is quick to list ACF's strengths. "ACF's greatest contribution to the culinary industry is continuing education and ACF Culinary Team USA," he says.

And in the future? His answer is simple, and, given his life's work, comes as no surprise. "It should focus on apprenticeship and young people," Learned says. "Young people can bring enthusiasm and a new perspective to our industry."

Inspirational Words to Guide You

By Karl Guggenmos, AAC


Guggenmos

I had the great honor to serve as chair of the ACF Certification Commission from 2007 to 2009. I believe that the commission has made great strides in reaching our ultimate goal of making ACF certification the standard for credentialing culinary professionals around the globe. As you can imagine, there were challenges and obstacles to overcome; however, your commission is made up of one of the most dedicated and motivated group of individuals I have worked with, and a framework for success has been built.

As I pass the gavel to incoming Certification Commission Chair Derek Spendlove, CEPC, CCE, AAC, I wanted to share two passages that have inspired me in both my professional and personal lives. I also relied on these affirmations in guiding the commission in laying a valuable foundation.

First, I offer the analogy of anchors, which is based on the fact that if you are to secure a boat during a hurricane, you must take the boat out into the stormy waters and throw four anchors with enough slack to ride out the surges and wind. As you meet the challenges that lie ahead, remember the four anchors that will lead you to continued success.

1. The Anchor of Confidence—Master the Basics

In life, which includes one's profession, set a foundation that embraces developing values, character and skills. One's belief system, education and training will provide the means for casting this anchor.

2. The Anchor of Endurance—Master the Challenges

It is inevitable that the foundation is challenged. Difficulties, disappointments and the constant testing of one's skills are part of life. Develop a rugged, uncompromising determination to finish the course and stand on the foundation developed. Too often, we simply quit when the going gets rough. The anchor of endurance will prevent us from falling into this trap.

3. The Anchor of Renewal—Master the Unknown

One also needs to be willing to explore the unknown. Get out of your comfort zone. Travel, try new techniques, meet new people, realize and engage in new opportunities while maintaining one's values.

4. The Anchor of Grace—Master the Human Heart

The final anchor challenges us to simply give back to others. Pass on your values, knowledge and skills. Mentor someone, and unlock the riches inside the people entrusted to you. "What we have done for ourselves alone dies with us; what we have done for others and the world remains and is immortal." Albert Pike (1809-1891)

Secondly, in *Fear Not Promise Book* (Thomas Nelson, 2009), by Max Lucado, I ran across a passage that has meant a great deal to me and that I feel provides a great tool for overcoming fear. I changed it somewhat to suit my particular needs, and I challenge you to similarly apply it to your professional and personal life.

Overcoming fear

Fear never wrote a symphony or a poem.
Fear never cooked a great meal.
Fear never negotiated a peace treaty or cured a disease.
Fear never pulled anyone out of poverty.
Fear never saved a business or a marriage.
Faith and courage did that.

Faith in people.
Faith in one's profession.
Most importantly, faith in God.
Courage under stress did that.

Fear hurls us into prison and shuts the door.
Faith and courage will break down that door and set us free.
People who refuse to cower to their fear will overcome.

Feel free to use these words of wisdom to guide you. These are my guiding forces; you may already have your own quotes and messages that inspire you. The important thing is to find something you believe in and make it your own. Use it to answer questions and give direction when faced with challenges or obstacles in your life. Throw out your four anchors and overcome fear.

Karl Guggenmos, AAC, is past chair of the ACF Certification Commission.

Certification Commission Mission Statement

The American Culinary Federation Certification Commission, being an autonomous entity within ACF, is committed to developing, implementing and monitoring a validated process of globally recognized certifications based on skills, knowledge, integrity and equality through an achievable process for all culinary professionals.

Cold-Food Tryouts Heat Up Competition for Spot on Team USA

Eighteen candidates are eligible to try out for ACF Culinary Team USA during the hot-food segment of the competition April 10 at Elgin Community College, Elgin, Ill. The candidates, who are vying for a place on the six-member ACF Culinary National Team USA, qualified during the cold-food tryouts. The team will compete at the Culinary World Cup in Luxembourg this November and the *Internationale Kochkunst Ausstellung* (IKA), or "culinary Olympics," in Erfurt, Germany, in 2012.

Timothy Bucci, CEC, CCE, CHE, is a chef/professor at Joliet Junior College, Joliet, Ill. He earned an individual gold medal at the 2008 IKA, and was the 2009 ACF Chef Educator of the Year. Bucci has a bachelor's in restaurant, hotel and institutional management from Purdue University Calumet, Hammond, Ind. He is a member of ACF Louis Joliet Chapter.

Brian Campbell CEC, CCE, is an associate instructor at Johnson & Wales University, Charlotte, N.C. He holds a bachelor's in foodservice management from Johnson & Wales University, Providence, R.I., and an associate degree in culinary arts from The Culinary Institute of America, Hyde Park, N.Y. Campbell is a member of ACF Inc. Charlotte Chapter.

Shawn Culp, CEC, is a culinary-arts instructor at Le Cordon Bleu Institute of Culinary Arts, Pittsburgh. He received a culinary-arts degree from Westmoreland County Community College in 1999. He has 12 years of culinary-competition experience, and has earned seven medals in ACF-sanctioned competitions. Culp is a member of ACF Pittsburgh Chapter.

Kevin Doherty, CEC, CCA, is regional executive chef for Delaware North Companies Sportservice at Boston's TD Garden. He earned an individual bronze medal at the 2008 IKA. In 1988, he graduated from Johnson & Wales University, Providence, R.I., with an associate degree in culinary arts. He is a member of ACF Epicurean Club of Boston.

George Gonzalez is district executive chef for Sodexo Corporate Services, Nashville, Tenn. He graduated from Inframen San Salvador, El Salvador, in hospitality and tourism administration, and from the Chef's Apprenticeship Program at Westin Hotels and Resorts, San Salvador. He is a member of ACF Middle Tennessee Chapter.

Scott Green, CEC, is executive chef for Fairgrounds Gaming & Raceway, Delaware North Companies, Hamburg, N.Y. He competed as a member of Delaware North's team at the 2008 IKA, earning a silver medal. He graduated from Indiana University of Pennsylvania Academy of Culinary Arts, Punxsutawney, Pa. Green is a member of ACF of Greater Buffalo New York.

Anthony "Ben" Grupe is sous chef at St. Louis Country Club, St. Louis. He apprenticed at The Greenbrier, White Sulphur Springs, W.Va., and The Racquet Club Ladue, St. Louis, and studied culinary arts/restaurant management at St. Louis Community College. He is a member of Chefs de Cuisine Association of St. Louis Inc., and in 2005, competed as a member of the chapter's junior hot-food team.

Adam Heath, CSC, is executive sous chef at River Oaks Country Club, Houston. He apprenticed at The Balsams Grand Resort Hotel, Dixville Notch, N.H. In 2005, he served as commis to Friedrich "Fritz" Gitschner at the Bocuse d'Or culinary competition in Lyon, France. In 2006, Heath earned a gold medal at the Southwest Region Chaîne des Rôtisseurs Junior Commis competition. He is a member of ACF National Chapter.

Joseph Leonardi, CEC, is executive chef at Somerset Club, Boston. He was a member of 2008 ACF Regional Team USA, ranked No. 1 in the world out of 62 regional teams at the IKA. He has associate, bachelor's and master's degrees from Johnson & Wales University. He is a member of ACF Rhode Island Chapter, and was the 2009 U.S.A.'s Chef of the Year™.

Paul Malcolm, CEC, CCE, is an assistant professor at Johnson & Wales University, Charlotte, N.C. He has a master's in educational technology from Long Island University, Glen Head, N.Y., and a bachelor's in service and management and an associate degree in occupational studies in culinary arts from New England Culinary Institute, Montpelier, Vt. Malcolm is a member of ACF Inc. Charlotte Chapter.

Brian Moll, CC, Orlando, Fla., is a sauté cook at Isleworth Country Club, Windermere, Fla. He earned an associate degree in culinary management from Valencia Community College, Orlando, and is pursuing an associate degree in baking

Be a Part of the TEAM. Be a Part of the HERITAGE. Be a Part of the JOURNEY.

Photos of the cold-food tryouts are at http://www.flickr.com/photos/acfchefs/sets/72157623377530669/.

and pastry management. In 2009, he was a member of Valencia's student hot-food team that competed in the ACF Southeast region competition, earning a silver medal. Moll is a member ACF Central Florida Chapter.

Timothy Prefontaine, CEC, is executive chef at The Fort Worth Club, Fort Worth, Texas. He was a member of 2008 ACF Regional Team USA, ranked No. 1 in the world out of 62 regional teams at the IKA. He has an associate degree from New Hampshire Community Technical College, Berlin, N.H., and apprenticed at The Balsams. He is a member of ACF National Chapter.

John Reed, CEC, CCA, is owner of Customized Culinary Solutions, Skokie, Ill. He graduated with an associate degree in culinary arts from Johnson & Wales University, Providence, R.I., and earned a bachelor's in hotel, restaurant and travel administration from the University of Massachusetts, Amherst, Mass. Reed is a member of ACF Windy City Professional Culinarians Inc.

Orlando Santos, CEPC, is executive pastry chef at The Duquesne Club, Pittsburgh. He graduated from Johnson & Wales University, North Miami, Fla., with an associate degree, and apprenticed at Hotel Metropole, Brussels, Belgium. Santos is a member of ACF Pittsburgh Chapter.

Daryl Shular is corporate executive chef for Performance Foodservice—Milton's, Oakwood, Ga. He earned a gold medal as a member of American Academy of Chefs Culinary Regional Team USA at the 2008 IKA. He is a graduate of The International Culinary School at The Art Institute of Atlanta. Shular is a member of ACF Greater Atlanta Chapter Inc.

Rudy Smith, CEC, is corporate chef for Unilever Foodsolutions, Lisle, Ill. In 2000, he earned three gold medals and a silver medal at Hotelympia, London, and a silver medal at the IKA. He graduated with an associate degree in culinary arts from The Culinary Institute of America (CIA), Hyde Park, N.Y. He is a member of ACF National Chapter.

James "Kevin" Storm, CEC, CCA, AAC, is executive chef at Bellerive Country Club, St. Louis. He was a coach for ACF Culinary Youth Team USA, which placed fourth overall in the world among youth teams at the 2008 IKA. He has a grand diploma from LaVarenne Ecole de Cuisine, Paris, and an associate degree from Johnson County Community College, Overland Park, Kan. He is a member of Chefs de Cuisine Association of St. Louis Inc.

Eddie Tancredi is sous chef at New Albany Country Club, New Albany, Ohio. He graduated from Pennsylvania Culinary Institute, Pittsburgh, with an associate degree in specialized technology, and from a three-year apprenticeship program at The Greenbrier, White Sulphur Springs, W.Va. He is a member of ACF Columbus Chapter.

ACF
Culinary Team USA

The following is an excerpt from a letter sent to ACF Culinary Team USA Manager Steve Jilleba, CMC, CCE, AAC, by Fred Raynaud , corporate executive chef for Guest Services, Inc., Fairfax, Va., following the cold-food segment of the team tryouts.

Dear Chef Jilleba,
I want to thank you for the opportunity to step into the arena and compete to be a member of 2012 ACF Culinary Team USA. Though my efforts fell short, I did not walk away empty-handed, for in my hands I carry the torch of passion and the pursuit of excellence from all those who competed at my side in this grand event.

For me, just listening to the judges' critiques was priceless. This, I think, is the heartbeat of culinary competition—that the giants of our profession reach out and stretch the boundaries of what can be accomplished in our craft, then, with the wisdom of the teacher, reach back and say to the next generation of chefs: "Strive to be the best you can be. Reach for the stars, hone your craft and enter the arena as a culinary gladiator with heartfelt passion, creative desire and the pursuit of excellence."

For those who dare to point the way, the arena of competition is where the advancement of the craft is truly honed. My only regret is that I did not pursue the arena years ago, when I was younger. It is like tasting a perfect amuse-bouche at the end of a seven-course feast without having participated in the rest of the meal.

Thank you.

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- Explore **Wild Fish & Game** hunting, handling and preparation techniques with Custom Culinary's Michael Smith, CEC
- Discover ways to **Thrill Your Guests with Precision Action Flambé Cooking** presented by Thaddaeus Smith, chef and director of New Business Development, The Sterno Group
- Find Tasty Substitutions during **Adding Flare without Adding a "Spare,"** presented by Susan Wood, RD, LD, child nutrition director, Hoover City Schools, in partnership with ACF Chef & Child Foundation
- Tap into the **Business of Catering** led by Catersource founder Mike Roman
- Participate in a panel discussion led by Chris Koetke, CEC, CCE, and find ways to **Save Energy & Water To Reap Cold Hard Cash**

TASTE SUCCESS with one of the South's most notable culinary figures, Chef Donald Barickman. The award-winning Charleston, S.C., restaurateur, author and TV personality is widely recognized as a pioneer in Lowcountry cuisine, bringing "uptown" flair to familiar Southern staples. Barickman will share his insights on the evolution of Southern cuisine, and share the stove with Regional Vice President Jeff Bacon, CEC, CCA, AAC.

The schedule also features demos that cover topics from Global Flavors & Your Menu to Alabama Beef and from Coffee to Competition BBQ.

Professional development seminars include The Road to ACF Certification—tips on becoming a CMC or CMPC; running a successful apprenticeship program; presentations by The Produce Marketing Association; and Cheese and Wine Tasting: Flights of Small Plates, sponsored by Cabot Creamery Cooperative with Kendall Jackson Wines and the New England Culinary Institute.

2010 Southeast Regional Conference

Honor Society of the American Culinary Federation

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Sunday April 25, 7 p.m.—American Academy of Chefs Dinner at The Club, Birmingham, Ala. Enjoy an impressive menu prepared by Chef Chris Kennedy. Tickets are $125 per person, and seating is limited. Go to www.acfchefs.org or call (800) 624-9458, ext. 102, to make your reservations.

Celebrate Regional Excellence

Hang up your chef coat and don your evening wear for the Regional Awards Gala and dinner Monday, April 26. Celebrate the best and brightest as the regional Chef, Pastry Chef, Chef Educator and Student Chef of the Year winners, along with the Student Team regional champions are announced.

Book Early and SAVE—Registration discount ENDS April 8

Membership Rewards! Discover exciting new ways to save on conference registration and hotel reservations. Bundle them for even greater savings! Visit the Events section of the ACF Web site for complete details. **Hotel Reservations—**ACF attendees receive a discount rate of $144 + tax per night. This rate is offered three days before and three days after the conference, based on availability. Reserve your room before April 8 online through the conference Web site or by calling the Sheraton Birmingham at (205) 324-5000.

April 24-26, 2010 | Sheraton Birmingham | Birmingham, Ala.

Taste SUCCESS
2010 ACF EVENTS SERIES

2010 Southeast Regional Conference Registration

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Name _____ Membership # _____ Chapter ID _____

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If provided, you may receive e-mail notices of products and special offers from sponsors and exhibitors. Your registration confirmation will be sent by regular mail.

Badges and tickets must be picked up on-site at the preregistration desk. For special services, call ACF Events Management (800) 624–9458 or e-mail events@acfchefs.net

FULL REGISTRATION PACKAGE* includes conference meal functions and badge for entrance to educational programming and trade show. ***Early registration deadlines apply for each event.*** Please visit www.acfchefs.org for specific dates and registration deadlines unique to each conference.

Member Status	Rewards Rate**	Early	Regular and on-site
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Junior/Senior/Student	❒ $260	❒ $325	❒ $425
Allied/Associate/Enthusiast	❒ $300	❒ $375	❒ $475
Non-ACF Member	N/A	❒ $475	❒ $575

* Rates are for conference registration only. Room rates are separate and vary by location.
** To be eligible for the Rewards Rate, attendee must be an ACF member in good standing, purchase a full registration by the early registration cutoff date and stay a minimum of three nights in the official conference hotel. Only one registration rewards rate per room. Check Web site for details.

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Discount deadline April 8!

❒ Southeast (April 24-26)

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Taste SUCCESS
2010 ACF EVENTS SERIES

ACF Southeast Region
2010 Award Semifinalists

Chef of the Year Sponsored by Unilever Foodsolutions

Robert Beuth, CEC
Executive Chef
Carriage House Club at Litchfield Plantation
Pawleys Island, S.C.
ACF Myrtle Beach Chapter

Jonn Nishiyama
Garde Manger Chef
Cherokee Town & Country Club
Atlanta
ACF Greater Atlanta Chapter Inc.

Philip Lloyd, CEC
Executive Chef
Country Club of Salisbury
Salisbury, N.C.
ACF Inc. Charlotte Chapter

Matthew Ona, CEC
Executive Chef
Romora Bay Resort and Marina
Harbour Island, Bahamas
ACF National Chapter

Chef Educator of the Year

Kenneth "Ken" Bourgoin, CEC
Chef-Instructor
Valencia Community College
Orlando, Fla.
ACF Central Florida Chapter

George Pastor, Ed.D., CEC, CCE, AAC
Chef-Instructor
The International Culinary School at The Art Institute of Tampa
Tampa, Fla.
ACF Tampa Bay Culinary Association Inc.

Alan Lazar, CCE
Instructor
Johnson & Wales University
North Miami, Fla.
ACF Greater Miami Chapter Epicurean Club

LJ Rush, CEC
Chef-Instructor
Guilford Technical Community College
Jamestown, N.C.
ACF Triad Chapter NC

Hermann G. Rusch Chef's Achievement Award

Donald McMillan, CEC, AAC
Chef-Instructor
The Stocked Pot Cooking School
Winston-Salem, N.C.
ACF Triad Chapter

George Schmaren, CEPC, AAC
Retired
Charlotte, N.C.
ACF Inc. Charlotte Chapter

Please congratulate these 2010 semifinalists from the Southeast Region. Good luck to each of them as they move forward in the selection process.

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Jay Christmas, CEC, CCA
Executive Chef
Hope Valley Country Club
Durham, N.C.
ACF Triad Chapter NC

Bernd Mueller, CEC, AAC
Executive Chef
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Orlando, Fla.
ACF Central Florida Chapter

Christopher McCook, CEC
Executive Chef
Athens Country Club
Athens, Ga.
Classic City Chefs & Cooks Association

Michael Rosen, CEC
Executive Chef
The Speedway Club at Charlotte Motor Speedway
Concord, N.C.
ACF Inc. Charlotte Chapter

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Isleworth Country Club
Windermere, Fla.
ACF Central Florida Chapter

Student Chef of the Year Sponsored by Custom Culinary, Inc.

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Boca Raton, Fla.
ACF Palm Beach County Chefs Association

Anna McClintock, CC
Student
Asheville-Buncombe Technical Community College
Asheville, N.C.
ACF Western North Carolina Culinary Association

Daniel Gorman
Line Cook
Cherokee Town & Country Club
Atlanta
ACF National Chapter

Max-Brandon Neal, CC
Cook
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2010 ACF
Student Team Regional Championship

Congratulations to these student teams competing at regional conferences in the Student Team Regional Championship, sponsored by R.L. Schreiber, Inc.

Western

Arizona
ACF Chefs Association of Arizona Inc.
The International Culinary School at The Art Institute of Phoenix

California
Santa Clara Valley Chapter
Professional Culinary Institute
WINNER

Colorado
ACF Colorado Chefs Association
Mesa State College

Hawaii
Chefs de Cuisine Association of Hawaii Honolulu
Kapiolani Community College

Montana
ACF Montana Chefs Association
University of Montana College of Technology

Nevada
ACF Chefs Las Vegas
College of Southern Nevada

Oregon
ACF Bay Area Chefs Association
Oregon Coast Culinary Institute

Utah
ACF Beehive Chefs Chapter
Utah Valley University

Washington
ACF Washington State Chefs Association
Renton Technical College

Northeast

Connecticut
Connecticut Chefs Association
Manchester Community College

New Hampshire
ACF Professional Chefs of New Hampshire
Southern New Hampshire University

New Jersey
ACF Northern New Jersey Chapter
Hudson Community College

New York
ACF Chefs and Cooks of the Catskill Mountains
State University of New York at Delhi
WINNER

Ohio
ACF Columbus Chapter
Hocking College

Pennsylvania
ACF Pittsburgh Chapter
Pennsylvania Culinary Institute

Vermont
ACF New England Culinary Institute
New England Culinary Institute

West Virginia
ACF West Virginia Chapter
Pierpont Culinary Academy

Central

(Winner to be decided during the Central Regional Conference March 26-28 in Indianapolis)

Illinois
ACF Louis Joliet Chapter
Joliet Junior College

Indiana
ACF Greater Indianapolis Chapter

Kansas
ACF Greater Kansas City Chefs Association
Johnson County Community College

Michigan
ACF Michigan Chefs de Cuisine
Oakland Community College

Minnesota
ACF Minneapolis Chefs Chapter
Le Cordon Bleu College of Culinary Arts Minneapolis

Missouri
Chefs de Cuisine Association of St. Louis Inc.

Nebraska
ACF Professional Chefs & Culinarians of the Heartland

Oklahoma
ACF Culinary Arts Society of Oklahoma
Platt College

Wisconsin
ACF Fox Valley Chapter
Madison Area Technical College

Southeast

(Winner to be decided during the Southeast Regional Conference April 24-26 in Birmingham, Ala.)

Florida
ACF Central Florida Chapter
Valencia Community College

Georgia—TO BE DECIDED

Kentucky
ACF Kentucky Chapter
Sullivan University

North Carolina
ACF Inc. Charlotte Chapter
Johnson & Wales University

South Carolina
ACF Chefs of the Low Country
Savannah Technical College

Tennessee
ACF Greater Smokey Mountain Chapter
Walters State Community College

Thank you!

R.L. Schreiber, Inc. has sponsored the National Student Team Championship since its inception in 1993.

2010 ACF
Baron H. Galand Culinary Knowledge Bowl

Congratulations to these student teams competing at regional conferences in the Baron H. Galand Culinary Knowledge Bowl, sponsored by American Technical Publishers

Western

ACF California Capital Chefs Association
The International Culinary School at The Art Institute of California—Sacramento

ACF Chefs de Cuisine Association of California
The International Culinary School at The Art Institute of California—Los Angeles

ACF Chefs de Cuisine of the Inland Northwest
Inland Northwest Culinary Academy at Spokane Community College

Inland Northwest Culinary Academy at Spokane Community College
ACF Chefs de Cuisine of the Inland Northwest

ACF Midnight Sun Chefs Association

Walla Walla Community College
ACF Northwest Wine Country Chapter

ACF Pikes Peak Chapter Inc.

Bellingham Technical College Culinary Arts Program
ACF Washington State Chefs Association

The International Culinary School at The Art Institute of California—San Diego
WINNER

Northeast

Schenectady County Community College
ACF Capital District—Central New York

ACF Casco Bay Culinary Association
Southern Maine Community College

ACF Chefs and Cooks of the Catskill Mountains
State University of New York at Delhi

ACF Eastern Long Island Chefs Chapter

Baltimore International College
ACF Greater Baltimore Chapter

ACF of Greater Buffalo New York
Erie Community College—City Campus

Westmoreland County Community College
ACF Laurel Highlands Chapter
WINNER

ACF New England Culinary Institute
New England Culinary Institute

ACF Penn Jersey Metro Chefs Association
JNA Institute of Culinary Arts

Le Cordon Bleu North America—Pittsburgh
ACF Pittsburgh Chapter

Central

(Winner to be decided during the Central Regional Conference March 26-28 in Indianapolis)

Blackhawk Technical College
ACF Blackhawk Chapter of Professional Chefs

Chefs de Cuisine Association of St. Louis Inc.

Waukesha County Technical College
ACF Chefs of Milwaukee Inc.

ACF Fox Valley Chapter
Nicolet Area Technical College

The ACF of Greater Baton Rouge
John Folse Culinary Institute—Nicholls State University

Johnson County Community College
ACF Greater Kansas City Chefs

ACF Louis Joliet Chapter
Joliet Junior College

ACF New Orleans Chapter

ACF Professional Chefs and Culinarians of the Heartland

Kendall College
ACF Windy City Professional Culinarians Inc.

Delgado Community College

El Centro College

Southeast

(Winner to be decided during the Southeast Regional Conference April 24-26 in Birmingham, Ala.)

Savannah Technical College
ACF Chefs of the Low Country

The International Culinary School at The Art Institute of Atlanta
ACF Greater Atlanta Chapter Inc.

ACF Greater Miami Chapter Epicurean Club
Johnson & Wales University—Miami

Lincoln Culinary Institute
ACF Palm Beach County Chefs Association

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